APPLICATION FOR INVESTMENT PERMIT
UNDER MYANMAR INVESTMENT LAW

For Processing of Chicken and Pork, Preserving and Sales of Meat at

Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar

MYANMAR C.P. LIVESTOCK CO., LTD.

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စာအမှတ်..........
ရက်စွဲ..........

ပြည်ထောင်စုသမ္မတမြန်မာနိုင်ငံတော်
ရန်ကုန်တိုင်းဒေသကြီးအစိုးရ
ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီ
ပြည်သူ့ကျန်းမာရေးနှင့်ဈေးများလုပ်ငန်းတာဝန်ခံအဖွဲ့
ထုတ်လုပ်ရေးဌာန

စာအမှတ်၊ ၃၆ / ၀၀၂၇ / စည်ပင်-ထလရ
ရက် စွဲ၊ ၂၀၁၉ ခုနှစ် ဇန်နဝါရီ လ ၈ ရက်

သို့

အဆိုပြုချက်စိစစ်ရေးအဖွဲ့
မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်
အမှတ် (၁)၊သစ္စာလမ်း၊ရန်ကင်းမြို့နယ်

အကြောင်းအရာ။ **Myanmar C.P Livestock Company Limited မှ ကြက်သားသန့်စင်ခြင်း၊ ဝက်သားသန့်စင်ခြင်းနှင့် အစားအစာပြုပြင်ထုတ်လုပ်ခြင်းအတွက် ကော်မတီပိုင်မြေငှားရမ်းခြင်း**

ရည် ညွှန်း ချက်။ ၁၃ – ၉ –၂၀၁၈ ရက်နေ့တွင်ကျင်းပပြုလုပ်သော ရန်ကုန်တိုင်းဒေသကြီးအစိုးရအဖွဲ့ အစည်းအဝေးအမှတ်စဉ် (၃၄/၂၀၁၈)၊ဆုံးဖြတ်ချက်အပိုဒ် (၃)

၁။ ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီ၊ ပြည်သူ့ကျန်းမာရေးနှင့်ဈေးများလုပ်ငန်းတာဝန်ခံအဖွဲ့၊ ထုတ်လုပ်ရေးဌာနမှ စီမံခန့်ခွဲလျက်ရှိသော ဒဂုံမြို့သစ် (အရှေ့ပိုင်း)မြို့နယ်၊ အမှတ် (၂)လမ်းနှင့် အမှတ် (၇) လမ်းထောင့်ရှိ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း မြေဧရိယာ ၅၈.၀၄၈ ဧကအား ရည်ညွှန်းပါအစည်းအဝေးဆုံးဖြတ်ချက်အရ Myanmar C.P Livestock Company Limited သို့ ကြက်သားသန့်စင်ခြင်း၊ ဝက်သား သန့်စင်ခြင်းနှင့် အစားအစာပြုပြင်ထုတ်လုပ်ခြင်းလုပ်ငန်းများ ဆောင်ရွက်ရန် နှစ်ရှည် ၅၀+၁၀+၁၀ ငှားရမ်းနိုင်ရေး မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုဥပဒေနှင့်အညီ ဆောင်ရွက်လျက်ရှိပါသည်။

၂။ အဆိုပါ Myanmar C.P Livestock Company Limited သို့ငှားရမ်းမည့် မစိုစိုက်ပျိုးမွေးမြူရေးစခန်းရှိမြေအား ကော်မတီနှင့်ကုမ္ပဏီနှစ်ဖက်ပူးပေါင်း၍ မြေပြင်ရှိအတိုင်း စိစစ် တိုင်းတာခဲ့ရာ မြေဧရိယာမှာ ၅၈.၀၄၈ ဧက (၂၃၄၉၀၂.၆၅ စတုရန်းမီတာ)ဖြစ်ပါကြောင်းနှင့် ရန်ကုန်မြို့တော်စည်ပင် သာယာရေးကော်မတီ၊ ကော်မတီဝင်များအစည်းအဝေးတွင် တင်ပြအတည်ပြုချက်ရရှိပါက သက်သေခံမြေပုံ ရေးကူး၍ ထပ်မံပေးပို့ သွားမည်ဖြစ်ကြောင်း တင်ပြအပ်ပါသည်။

ဌာနမှူး (ဒုတိယညွှန်ကြားရေးမှူးချုပ်)

မိတ္တူကို

မျှောစာတွဲ/ရုံးလက်ခံ

Replt M-3/8

MYANMAR C.P. LIVESTOCK CO.,LTD.
မြန်မာ စီ. ပီ. လိုက်(ဖ်) စတော့(ခ်) ကုမ္ပဏီလီမိတက်
135, Pyay Road, 8½ Mile, Mayangone Township, Yangon, Union of Myanmar.
Tel : (951) 660546 Fax : (951) 663710

Chairman
Myanmar Investment Commission
No. 1, Thitsar Road, Yankin township,
Yangon.

Date : 8 January 2019

Subject : Submission of revised proposal for Commission Meeting

Reference : Myanmar Investment Commission's Letter No. MaYaKa-2/Kha-038/2018 (502-Ta) dated 24 December 2018

Dear Sir,

As per instructions in the reference letter, we submit our proposal after revising as follow for proceeding to the Commission meeting of Myanmar Investment Commission:

1. Staff salary has been revised.
2. Land Lease Agreement has been revised
3. Annul inputs to be imported from abroad is included.
4. Business type description usage is amended.

We will grateful for favorable consideration on our application.

Faithfully yours,

Mr. Uthai Tantipimolphan
Managing Director

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

Myanmar C.P. Livestock Company Limited.
MCPL

ပြည်ထောင်စုသမ္မတမြန်မာနိုင်ငံတော်
တိုင်းဒေသကြီးအစိုးရအဖွဲ့
ရန်ကုန်တိုင်းဒေသကြီး

စာအမှတ်၊ ၃ / ၆ - ၃ (၇) / တိုင်းရင်းသား
ရက်စွဲ၊ ၂၀၁၈ခုနှစ်၊ ဒီဇင်ဘာလ ၂၂ ရက်

သို့

မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်
အမှတ်(၁)၊ သစ္စာလမ်း၊ ရန်ကင်းမြို့နယ်

အကြောင်းအရာ။ **Myanmar C.P Livestock Company Limited မှ ကြက်သားသန့်စင်ခြင်း၊ ဝက်သားသန့်စင်ခြင်းနှင့် အစားအစာပြုပြင်ထုတ်လုပ်ခြင်း လုပ်ငန်းအတွက် ရင်းနှီးမြှုပ်နှံမှု အဆိုပြုလွှာတင်သွင်းရန်ကိစ္စ**

ရည် ညွှန်း ချက် ။ Myanmar C.P Livestock Company Limited ၏ ၅.၁၂.၂၀၁၈ ရက်စွဲပါ တင်ပြစာ

၁။ ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီမှ စီမံခန့်ခွဲလျက်ရှိသော အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်းထောင့် မစို စိုက်ပျိုးမွေးမြူရေးစခန်း၊ ဒဂုံမြို့သစ်(အရှေ့ပိုင်း)မြို့နယ်ရှိ မြေဧရိယာ (၅၇.၄၃၁)ဧကအား ကြက်သားသန့်စင်ခြင်း၊ ဝက်သားသန့်စင်ခြင်းနှင့် အစားအစာပြုပြင်ထုတ်လုပ်ခြင်းလုပ်ငန်းကို နှစ်ရှည် (၅၀+၁၀+၁၀)ငှားရမ်း၍ မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုဥပဒေနှင့်အညီ ဆောင်ရွက်ရန် (၁၃.၉.၂၀၁၈) ရက်နေ့တွင် ကျင်းပပြုလုပ်သော ရန်ကုန်တိုင်းဒေသကြီးအစိုးရအဖွဲ့ အစည်းအဝေးအမှတ်စဉ် (၃၄/၂၀၁၈)တွင် ဆုံးဖြတ်ချက်အရ မြေငှားစာချုပ်မူကြမ်း ညှိနှိုင်းပြင်ဆင်လျက်ရှိပြီး Myanmar C.P Livestock Company Limited ၏ ရင်းနှီးမြှုပ်နှံမှုအဆိုပြုလွှာအား မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်သို့ ဆက်လက်တင်ပြပေးနိုင်ပါရန် ရည်ညွှန်းပါစာဖြင့် တင်ပြလာပါသည်။

၂။ အဆိုပါကိစ္စနှင့်စပ်လျဉ်း၍ (၁၃.၉.၂၀၁၈) ရက်နေ့တွင် ကျင်းပပြုလုပ်သော ရန်ကုန်တိုင်းဒေသကြီး အစိုးရအဖွဲ့ အစည်းအဝေးအမှတ်စဉ်(၃၄/၂၀၁၈)၊ ဆုံးဖြတ်ချက်အပိုဒ်(၃)အရ ရန်ကုန်မြို့တော် စည်ပင်သာယာရေးကော်မတီပိုင် မစို စိုက်ပျိုးမွေးမြူရေးစခန်းရှိ မြေဧရိယာ(၄၉.၄၄၅)ဧက အတွက် (၁)ဧက (၁)နှစ် ငှားရမ်းခ 2.3 USD/sqm/Year နှုန်းဖြင့် သတ်မှတ်၍ ဆက်လက်ဆောင်ရွက်လျက် ရှိပါကြောင်း ထောက်ခံချက် ပေးပို့အပ်ပါသည်။

ဝန်ကြီးချုပ် (ကိုယ်စား)
(မျိုးအောင်ဌေး၊ အတွင်းရေးမှူး)

မိတ္တူကို

တိုင်းဒေသကြီးစိုက်ပျိုးရေး၊ မွေးမြူရေး၊ သစ်တောနှင့်စွမ်းအင်ဝန်ကြီး၊ ရန်ကုန်တိုင်းဒေသကြီး
ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီ
Myanmar C.P Livestock Company Limited
လက်ခံစာတွဲ/မျှောစာတွဲ

Chairman
Myanmar Investment Commission
Naypyitaw

Date : 05/12/2018
Letter No :

Subject : Application for investment permit for "Processing of Chicken and Pork, Preserving and Sales of Meat"

Dear Sir,

Myanmar C.P. Livestock Company Limited (the Company) has invested under different investment permits and contributed as leading firm in livestock industry.

In order to grow continuously in the industry in comprehensive form, our management has decided to investment in **"Processing of Chicken and Pork, Preserving and Sales of Meat"** and thus we, therefore, apply for investment permit under Myanmar Investment Law for **"Processing of Chicken and Pork, Preserving and Sales of Meat"**. As our capacity in the first year is to process 75 tons/day of raw material, we apply for investment permit as the project is subject to EIA under interpretation of Environmental Impact Assessment Rules dated 29 Dec 2015 of the Ministry of Environmental Conservation.

Total investment amount for the Project will be US$ 10,000,000 [equity US$ 3,000,000 and loan US$ 7,000,000]. The company will submit to the Commission the particulars of loan from bank/ financial institution under section 37 of Myanmar Investment Law after obtaining investment permit.

The chicken meat and pork meat coming out from health conscious treatment will fill the need of such quality meat for local market. Moreover, our products released only after tight quality control will help decrease the vulnerability of the chicken meat and pork meat products exposed to frequent outbreak of communicable diseases.

Key facts about our investment are as follows:

1. Shareholders

No	Name of Shareholder	Citizenship	Share Percentage
1.	Thana Holding Co., Ltd.	Incorporated in Thailand	27%
2.	Charoen Pokphand Enterprise Co., Ltd.	Incorporated in Thailand	25%
3.	CPG Enterprise Co., Ltd.	British Virgin Islands	48%
			100%

2. Features of the project

Scope	Processing of Chicken and Pork, Preserving and Sales of Meat
Investment Location	Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar
Land area	58.048 Acres
Lease rate	US$ 2.3/ square meter/ year
Investment amount	US$ 10,000,000
Process	Processing and Preserving of Meat
Products	Chicken Meat and Pork Meat

Our project will help support the objective of the State for allowing foreign investment in Myanmar in the means of economic development, creation of job opportunities, making substantial amount of investment bringing technology and other subsequent or related benefits including the followings:

3. Benefit to state

Employment opportunity	790 workers
Income tax to State	Kyat 1,350 million (4th year) Kyat 4,000 million (10th year)
Technology transfer	Training local management and technicians
Quality Food	Provision of quality chicken meat and Pork meat Decreasing the vulnerability of chicken meat products and pork meat products exposed to frequent outbreak of communicable diseases.

4. Technical information/ project preparation

As proven in implementation activities under other investment permits, implementation of this project will be adhered to standards as follows:

4.1 Environmental Conservation

As for Environmental Management, we will intro the plan adhered to regional and industry standard CP group is practicing across the region as briefly stated in Annex 2.18 and 2.23

4.2 Staff welfare plan

Social welfare plan in place covering the benefits in Annex 2.20 will be applicable for staff in this project as follow.

4.3 Corporate Social Responsibility

CSR activities are carried out as per Annex 2.19. As usual, 2% of net profit of the project will be allocated and put together in the CSR activities of the Company.

4.4 Fire safety

Though the nature of business falls in the category of low risk in fire outbreak, adequate measurement has been incorporated in our layout, building plan and operation manual. (Annex 2.21)

4.5 Work place safety

As a core elements to ensure heathy and disease free products, work place safety for staff will be embedded conforming to the standards. (Annex 2.22)

Myanmar Investment Commission application form for investment permit, tax incentive and land rights authorization are submitted together as follows.

1. Investment Permit Application [Form 2-A] and attachments
2. Land Rights Authorization Application [Form 7-A]

We will grateful for favorable consideration on our application.

Faithfully yours,

Mr. Uthai Tantipimolphan
Managing Director

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

Myanmar C.P. Livestock Company Limited MCPL

ပုံစံ(၂)

ပြည်ထောင်စုသမ္မတ မြန်မာနိုင်ငံတော်အတွင်း ရင်းနှီးမြှုပ်နှံမှုပြုလုပ်ရန်
ရင်းနှီးမြှုပ်နှံသူ၏အဆိုပြုချက်

သို့

ဥက္ကဋ္ဌ
မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်

စာအမှတ် ၊

ရက်စွဲ ၊ 05/12/2018

ကျွန်တော်/ကျွန်မသည် မြန်မာနိုင်ငံ ရင်းနှီးမြှုပ်နှံမှု ဥပဒေပုဒ်မ ၃၆နှင့်အညီ ပြည်ထောင်စုသမ္မတ မြန်မာနိုင်ငံတော်အတွင်း ရင်းနှီးမြှုပ်နှံမှု ပြုလုပ်လိုပါသဖြင့် ခွင့်ပြုပါရန် အောက်ပါအချက်အလက်များ ကိုဖော်ပြ၍ လျှောက်ထားအပ်ပါသည်-

၁။ ရင်းနှီးမြှုပ်နှံသူ၏-

(က)	အမည်	Mr. Uthai Tantipimolphan
(ခ)	အဖအမည်	Mr. Pa Tantipimolphan
(ဂ)	နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်/ နိုင်ငံကူးလက်မှတ်အမှတ်	ထိုင်း ပက်(စ်)ပို့(စ်) နံပါတ် အေဘီ ၁၅၄၁၂၀၃
(ဃ)	နိုင်ငံသား	ထိုင်း
(င)	နေရပ်လိပ်စာ	
	(၁) ပြည်တွင်း	အမှတ် ၁၃၅၊ ပြည်လမ်း၊ စမိုင်ခွဲ၊ မရမ်းကုန်းမြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး၊ မြန်မာ။
	(၂) ပြည်ပ	No.99/160 Moo 5, Banglucknoi, Muang Nonthaburi, Nonthaburi 11000 Thailand.
(စ)	တယ်လီဖုန်း/ဖက်စ်	+၉၅၁-၆၆ဂ၅၄၆၊ ၆၅၁၃၂၄
(ဆ)	အီးမေးလ်လိပ်စာ	
(ဇ)	ပင်မကုမ္ပဏီအမည်	မြန်မာ စီပီ လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီလီမိတက်
(ဈ)	ပင်မကုမ္ပဏီတည်ရှိရာလိပ်စာ	အမှတ် ၁၃၅၊ ပြည်လမ်း၊ စမိုင်ခွဲ၊ မရမ်းကုန်းမြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး၊ မြန်မာ။
(ည)	လုပ်ငန်းအမျိုးအစား	ကုန်ထုတ်လုပ်ငန်း နှင့် မွေးမြူရေး

၂။ ဖက်စပ်ပြုလုပ်၍ ရင်းနှီးမြှုပ်နှံလိုပါက ရင်းနှီးမြှုပ်နှံသူနှင့် ဖက်စပ်ပြုလုပ်မည့် သူများ၏-

(က) အမည် ....

(ခ) အဖအမည် ....

(ဂ) နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်/
နိုင်ငံကူးလက်မှတ်အမှတ် ....

(ဃ) နိုင်ငံသား ....

(င) နေရပ်လိပ်စာ ....

(၁) ပြည်တွင်း ....

(၂) ပြည်ပ ....

(စ) ပင်မကုမ္ပဏီအမည် ....

(ဆ) ပင်မကုမ္ပဏီတည်ရှိရာလိပ်စာ ....

မှတ်ချက်။ အထက်အပိုဒ် ၁၊ ၂ တို့နှင့် စပ်လျဉ်း၍ အောက်ပါအချက်များကို ပူးတွဲ တင်ပြရန်-

(၁) ကုမ္ပဏီမှတ်ပုံတင်အထောက်အထားများ (မိတ္တူ) **(ပူးတွဲ ၂.၁)**

(၂) နိုင်ငံကူးလက်မှတ်(မိတ္တူ) **(ပူးတွဲ ၂.၂(က))**

(၃) အဆိုပြုလုပ်ငန်းတွင် ပါဝင်လိုသူများ၏ လုပ်ငန်းပိုင်းနှင့် ငွေရေးကြေးရေး ဆိုင်ရာ အထောက်အထားများ **(ပူးတွဲ ၂.၁၆)**

၃။ ရင်းနှီးမြှုပ်နှံသူ ကိုယ်တိုင် လျှောက်ထားခြင်းမဟုတ်ပါက လျှောက်ထားသူ၏-

(က) အမည် ....

(ခ) ဆက်သွယ်ရမည့် ပုဂ္ဂိုလ်အမည် ....
(လျှောက်ထားသူသည် စီးပွားရေးအဖွဲ့အစည်း ဖြစ်ပါက)
မှတ်ချက်။ တရားဝင်ကိုယ်စားလှယ်လွှဲစာ ပူးတွဲတင်ပြရန်

(ဂ) နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်/
နိုင်ငံကူးလက်မှတ်အမှတ် ....

(ဃ) နိုင်ငံသား ....

(င) မြန်မာနိုင်ငံတွင်နေထိုင်သည့်
နေရပ်လိပ်စာ ....

(စ) တယ်လီဖုန်း/ဖက်စ် ....

(ဆ) အီးမေးလ်လိပ်စာ

၄။ ရင်းနှီးမြှုပ်နှံမှုပြုလုပ်လိုသည့် လုပ်ငန်းအမျိုးအစား **ကြက်သား နှင့် ဝက်သားသန့်စင်ခြင်း၊ အသားသိုလှောင် ရောင်းချခြင်း**

၅။ ဖွဲ့စည်းမည့် စီးပွားရေးအဖွဲ့အစည်းပုံသဏ္ဌာန်

☑ **ရာနိုင်နှုန်းပြည့်** ☐ ဖက်စပ်ပြုလုပ်ခြင်း (ဖက်စပ်စာချုပ်မူကြမ်းတင်ပြရန်)

☐ အခြားသဘောတူညီချက် ပုံစံတစ်မျိုးမျိုးဖြင့် ဆောင်ရွက်ခြင်း (စာချုပ်မူကြမ်းတင်ပြရန်)

၆။ အစုရှယ်ယာ ရှင်များစာရင်း

စဉ်	အစုရှယ်ယာရှင်အမည်	နိုင်ငံသား	အစုရှယ်ယာပိုင်ဆိုင်မှု %
၁။	Thana Holding Co., Ltd.	Incorporate in Thailand	၂၇%
၂။	Charoen Pokphand Enterprise Co., Ltd.	Incorporate in Thailand	၂၅%
၃။	CPG Enterprise Co., Ltd.	Incorporate in British Virgin Islands	၄၈%
			၁၀၀%

၇။ ကုမ္ပဏီဖွဲ့စည်းခြင်းနှင့် သက်ဆိုင်သောအချက်အလက်များ

(က) ခွင့်ပြုမတည်ငွေရင်း **ကျပ် ၂၀၀,၀၀၀,၀၀၀,၀၀၀**

(ခ) အစုရှယ်ယာအမျိုးအစား **သာမန်**

(ဂ) အစုရှယ်ယာဝင်များကထည့်ဝင်မည့် အစုရှယ်ယာပမာဏ **၂၀၀,၀၀၀,၀၀၀ စု**

မှတ်ချက်။ သင်းဖွဲ့မှတ်တမ်း/သင်းဖွဲ့စည်းမျဉ်း သို့မဟုတ် ဖွဲ့စည်းပုံအခြေခံစည်းမျဉ်း ပူးတွဲ တင်ပြရန်

၈။ မတည်ငွေရင်းနှင့်သက်ဆိုင်သည့်အချက်အလက်များ

ကျပ် /US$

(က) ပြည်တွင်းမှထည့်ဝင်မည့် မတည်ငွေရင်း ပမာဏ/ရာခိုင်နှုန်း

(ခ) နိုင်ငံခြားမှယူဆောင်လာမည့် မတည်ငွေရင်း ပမာဏ/ရာခိုင်နှုန်း

	ရင်းနှီးငွေ	၃,၀၀၀,၀၀၀
	ချေးငွေ	၇,၀၀၀,၀၀၀
စုစုပေါင်း		၁၀,၀၀၀,၀၀၀

(ဂ) အဆိုပြုမတည် ငွေရင်းနှစ်အလိုက် ထည့်ဝင်မည့် အခြေအနေ/ယူဆောင်လာမည့်ကာလ

ခွင့်ပြုချက် ရရှိပြီး ၂ နှစ်အတွင်း

(ဃ) ရင်းနှီးမြှုပ်နှံမှုတန်ဖိုး/ပမာဏ **အမေရိကန် ဒေါ်လာ ၁၀သန်း**

(င) ရင်းနှီးမြှုပ်နှံမှုပြုလုပ်လိုသည့် သက်တမ်း **၅၀+၁၀+၁၀ နှစ်**

(စ) ရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းတည်ဆောက်မှု ကာလသို့မဟုတ် ပြင်ဆင်မှု ကာလ **၂ နှစ်**

မှတ်ချက်။ အပိုဒ် ၈(င)နှင့် စပ်လျဉ်း၍ ထူးခြားသည့် အခြေအနေရှိပါက နောက်ဆက် တွဲဖြင့် ဖော်ပြပါရန်

၉။ နိုင်ငံခြားမှ ယူဆောင်တင်သွင်းလာမည့် မတည်ငွေရင်း၏ အသေးစိတ်စာရင်း

			နိုင်ငံခြားငွေ အမေရိကန်ဒေါ်လာ	ညီမျှသည့်ခန့်မှန်းငွေ ကျပ်
	မြေယာ			
(က)		မြေယာပြုပြင်ခြင်း	၅၃၈,၀၀၀	၈၆၀,၈၀၀,၀၀၀
	အဆောက်အအုံ			
(ခ)	(ပူးတွဲ ၂.၅)	ထုတ်လုပ်မှုအဆောက်အအုံ	၃,၆၄၀,၀၀၀	၅,၈၂၄,၀၀၀,၀၀၀
(ဂ)	(ပူးတွဲ ၂.၅)	ရုံးနှင့် အဆောက်အအုံ	၄၂၀,၀၀၀	၆၇၂,၀၀၀,၀၀၀
(ဃ)	(ပူးတွဲ ၂.၅)	လျှောက်လမ်းနှင့် ခြံစည်းရိုး	၂၃၀,၀၀၀	၃၆၈,၀၀၀,၀၀၀
(င)	(ပူးတွဲ ၂.၅)	အလုပ်သမားအဆောင်	၁,၂၆၀,၀၀၀	၂,၀၁၆,၀၀၀,၀၀၀
(စ)	(ပူးတွဲ ၂.၅)	ကျန်းမာရေးပန်းခြံနှင့်ဒေသခံဈေး	၄၂,၀၀၀	၆၇,၂၀၀,၀၀၀
	စက်ပစ္စည်းနှင့် စက်ကရိယာများ			
(ဆ)	(ပူးတွဲ ၂.၄)	ထုတ်လုပ်မှုအတွက် စက်ပစ္စည်းများနှင့် ကရိယာများ	၁,၈၅၀,၀၀၀	၂,၉၆၀,၀၀၀,၀၀၀
(ဇ)	(ပူးတွဲ ၂.၄)	ဗို့အားမြင့်လျှပ်စစ်လုပ်ငန်း	၃၅၀,၀၀၀	၅၆၀,၀၀၀,၀၀၀
(ဈ)	(ပူးတွဲ ၂.၄)	ရေသန့်စင်စနစ်	၂၆၀,၀၀၀	၄၁၆,၀၀၀,၀၀၀
(ည)	(ပူးတွဲ ၂.၄)	ရေဆိုးသန့်စင်စနစ်	၁,၀၆၀,၀၀၀	၁,၆၉၆,၀၀၀,၀၀၀
(ဋ)	(ပူးတွဲ ၂.၄)	မီးသတ်စနစ်	၃၅၀,၀၀၀	၅၆၀,၀၀၀,၀၀၀
		စုစုပေါင်း	၁၀,၀၀၀,၀၀၀	၁၆,၀၀၀,၀၀၀,၀၀၀

Exchange rate : US$ 1 = Kyat 1,600

ရင်းနှီးမြှုပ်နှံမှု ပုံစံ

- **မတည်ငွေ** **အမေရိကန်ဒေါ်လာ ၃,၀၀၀,၀၀၀**
- **ချေးငွေ** **အမေရိကန်ဒေါ်လာ ၇,၀၀၀,၀၀၀**
- **စုစုပေါင်း** **အမေရိကန်ဒေါ်လာ ၁၀,၀၀၀,၀၀၀**

စုစုပေါင်း ရင်းနှီးမြှုပ်နှံမှုကို ငွေသားဖြင့်ယူဆောင်လာမည်ဖြစ်ပါသည်။

မှတ်ချက် ။ **(၁) ရင်းနှီးမြှုပ်နှံမှု ပုံစံ**

(၂) အပိုဒ် (ဆ) မှ (ဌ) စက်ပစ္စည်း ကိရိယာကို ငွေသားဖြင့် ရင်းနှီးငွေ/ချေးငွေယူ ဆောင်လာသည့် အထဲမှ ဝယ်ယူမည် ဖြစ်သည်။

၁၀။ ပြည်တွင်းမှ ထည့်ဝင်မည့် မတည်ငွေရင်း၏ အသေးစိတ်စာရင်း-

		ကျပ်(သန်းပေါင်း)
(က)	ငွေပမာဏ	**မရှိ**
(ခ)	စက်ပစ္စည်းကိရိယာများတန်ဖိုးပမာဏ	**မရှိ**
	(အသေးစိတ် စာရင်းပူးတွဲ တင်ပြရန်)	
(ဂ)	မြေ/အဆောက်အအုံ တန်ဖိုး သို့မဟုတ် ငှားရမ်းခ	**မရှိ**
(ဃ)	အဆောက်အအုံ ဆောက်လုပ်မှု ကုန်ကျစရိတ်	**မရှိ**
(င)	ပရိဘောဂနှင့် လုပ်ငန်းသုံးပစ္စည်းများ	**မရှိ**
	တန်ဖိုးပမာဏ	**မရှိ**
	(အသေးစိတ် စာရင်းပူးတွဲ တင်ပြရန်)	
(စ)	ကနဦးကုန်ကြမ်းပစ္စည်းတန်ဖိုးပမာဏ	**မရှိ**
	(အသေးစိတ် စာရင်းပူးတွဲ တင်ပြရန်)	
(ဆ)	အခြား	**မရှိ**
	စုစုပေါင်း	

၁၁။ ချေးငွေနှင့် သက်ဆိုင်သည့် အချက်အလက်များ

			ကျပ်
▪	ပြည်တွင်းချေးငွေ	အမေရိကန်ဒေါ်လာ ၇,၀၀၀,၀၀၀ (မြန်မာနိုင်ငံအတွင်း လုပ်ငန်းဆောင်ရွက်နေသည့် နိုင်ငံခြားဘဏ်တစ်ခုခုမှ)	အမေရိကန်ဒေါ်လာ
▪	ပြည်ပချေးငွေ		အမေရိကန်ဒေါ်လာ

၁၂။ ဆောင်ရွက်မည့် စီးပွားရေး အဖွဲ့အစည်းနှင့် သက်ဆိုင်သောအချက်အလက်များ-

(က) ရင်းနှီးမြှုပ်နှံမှု ပြုလုပ်မည့် ဒေသ(များ) တည်နေရာ — **အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်း ထောင့်၊ မင်္ဂလာဒုံ? မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း ၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး**

(ခ) မြေ သို့မဟုတ် မြေနှင့် အဆောက်အအုံနေရာ အမျိုးအစားနှင့် အကျယ်အဝန်း လိုအပ်ချက်

(၁)	တည်နေရာ	အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်း ထောင့်၊ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း ၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး
(၂)	မြေ/အဆောက်အအုံ အကျယ်အဝန်း၊ အရေအတွက်	ပူးတွဲ ၂.၅
(၃)	လက်ရှိပိုင်ဆိုင်သူ	
	(ကက) အမည်/ကုမ္ပဏီအမည်/ဌာန	ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီ
	(ခခ) နိုင်ငံသား စိစစ်ရေး ကတ်အမှတ်	
	(ဂဂ) နေရပ်လိပ်စာ	ရန်ကုန်မြို့တော်ခန်းမ၊ မဟာဗန္ဓုလလမ်း၊ ကျောက်တံတား မြို့နယ်၊ ရန်ကုန်၊
(၄)	မြေအမျိုးအစား	စိုက်ပျိုးမွေးမြူရေးစခန်း
(၅)	မြေငှားဂရန် ခွင့်ပြုကာလ	ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီပိုင်မြေ
(၆)	ငှားရမ်းမည့်ကာလ	ခွင့်ပြုမိန့်ရ၍ စာချုပ်လက်မှတ် ထိုးပြီးချိန်မှ စ၍ ၅၀ နှစ်နှင့် ၁၀နှစ်သက်တမ်းတိုးနှစ်ကြိမ်
(၇)	ငှားရမ်းခ နှုန်းထား	
	(ကက) မြေ	အမေရိကန် ဒေါ်လာ ၂.၃/စတုရန်း မီတာ/ တစ်နှစ်လျှင်
	(ခခ) အဆောက်အအုံ	
(၈)	ရပ်ကွက်	
(၉)	မြို့နယ်	ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်
(၁၀)	ပြည်နယ်/တိုင်းဒေသကြီး	ရန်ကုန်တိုင်းဒေသကြီး
(၁၁)	ငှားရမ်းမည့်ပုဂ္ဂိုလ်	
	(ကက) အမည်/ကုမ္ပဏီအမည်/ဌာန	မြန်မာ စီပီလိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီလီမိတက်
	(ခခ) အဖအမည်	
	(ဂဂ) နိုင်ငံသား	မြန်မာ
	(ဃဃ) နိုင်ငံကူးလက်မှတ်အမှတ်/ နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်	ကုမ္ပဏီမှတ်ပုံတင်အမှတ် - ၁၄၉၈၃၃၀၈၀ (ယခင်ကုမ္ပဏီ မှတ်ပုံတင် အမှတ် ၃၂၁ အက်(ဖ်)စီ/ ၁၉၉၆-၁၉၉၇)
	(ငင) နေရပ်လိပ်စာ	အမှတ် ၁၃၅၊ ပြည်လမ်း၊ စမိုင်ခွဲ၊ မရမ်းကုန်း မြို့နယ်၊ ရန်ကုန်တိုင်း ဒေသကြီး၊ မြန်မာ။

မှတ်ချက်။ အပိုက်၁၂(ခ)နှင့်စပ်လျဉ်း၍ အောက်ပါအချက်များပူးတွဲတင်ပြရန်-

(၁) မြေပိုင်ဆိုင်မှု/မြေဂရန်အထောက်အထား(စက်မှုဇုန်မှ အပ)နှင့်မြေပုံ (ပူးတွဲ ၃.၁)

(၂) မြေငှားစာချုပ်(မူကြမ်း) (ပူးတွဲ ၃.၁)

(ဂ)	ဆောက်လုပ်မည့် အဆောက်အအုံလိုအပ်ချက်	
	(၁) အဆောက်အအုံအမျိုးအစား/အရေအတွက်	ပူးတွဲ ၂.၅
	(၂) အကျယ်အဝန်း	ပူးတွဲ ၂.၅
(ဃ)	နှစ်စဉ်ထုတ်လုပ်မည့် ကုန်ပစ္စည်း/ဝန်ဆောင်မှု	ပူးတွဲ ၂.၁၀
(င)	နှစ်စဉ် လျှပ်စစ်ဓါတ်အား လိုအပ်ချက်	ပူးတွဲ ၂.၁၇
(စ)	နှစ်စဉ် ရေလိုအပ်ချက်	ပူးတွဲ ၂.၁၇

၁၃။ ငွေကြေးပိုင်ဆိုင်မှုနှင့် ပတ်သက်၍ အသေးစိတ်ဖော်ပြချက်-

(က)	အမည်/ကုမ္ပဏီ အမည်	(၁) Thana Holding Co., Ltd. (၂) Charoen Pokphand Enterprise Co., Ltd. (၃) CPG Enterprise Co., Ltd.
(ခ)	နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်/ နိုင်ငံကူးလက်မှတ်အမှတ်	(၁) Thana Holding Co., Ltd. ကုမ္ပဏီ မှတ်ပုံတင်အမှတ် ဂ၁ဂ၅၅၃၅၁ဂ၂၆၈၆ (၂) Charoen Pokphand Enterprise Co., Ltd. ကုမ္ပဏီ မှတ်ပုံတင်အမှတ် ဂ၁ဂ၅၅၁ဂဂ၂၄၈၃ (၃) CPG Enterprise Co., Ltd. ကုမ္ပဏီ မှတ်ပုံတင်အမှတ် ၁၅၅၅၇၆
(ဂ)	ဘဏ်စာရင်းအမှတ်	(၁) Thana Holding Co., Ltd. ဘန်ကောက် ဘဏ်စာရင်းအမှတ် ၁၃၃၃၁၃၅၂၈၁ (၂) Charoen Pokphand Enterprise Co., Ltd. ဘန်ကောက် ဘဏ်စာရင်းအမှတ် ၁၃၃၃ဂ၆၄၃၉ဂ (၃) CPG Enterprise Co., Ltd. ဘန်ကောက် ဘဏ်စာရင်းအမှတ် ၈ဂဂဂဂဂ၂၆၃ဂ၇

မှတ်ချက်။ (မိခင်နိုင်ငံရှိ ဘဏ်ထောက်ခံချက် သို့မဟုတ် မိခင်ကုမ္ပဏီ၏ စာရင်းစစ်ပြီးသည့် နှစ်ချုပ်စာရင်း ပူးတွဲတင်ပြရန်) ပူးတွဲ ၂.၁၆

၁၄။ ဆောင်ရွက်မည့် စီးပွားရေးအဖွဲ့အစည်းတွင် လိုအပ်မည့် ဂန်ထမ်းများစာရင်း(ပူးတွဲ ၂.၆)

စဉ်	အဆင့်အတန်း	မြန်မာနိုင်ငံသား	နိုင်ငံခြားသား	စုစုပေါင်း
(က)	အကြီးတန်းစီမံခန့်ခွဲမှု (မန်နေဂျာများ၊ အဆင့်မြင့် အရာရှိများ)	၆		၆
(ခ)	အခြားအဆင့်စီမံခန့်ခွဲမှု (အကြီးတန်းစီမံခန့်ခွဲမှုမှအပ)	၅၇		၅၇
(ဂ)	သက်မွေးဂမ်းကျောင်းပညာရှင်များ	၄		၄
(ဃ)	နည်းပညာနှင့် ဆက်စပ်သည့် သက်မွေးပညာရှင်	၂၀		၂၀
(င)	အကြံပေး			
(စ)	ကျွမ်းကျင်လုပ်သား	၁၅		၁၅
(ဆ)	အခြေခံလုပ်သား	၆၈၈		၆၈၈
	စုစုပေါင်း	၇၉၀		၇၉၀

မှတ်ချက်။ အောက်ဖော်ပြပါ ဖော်ပြချက်များ ပူးတွဲဖော်ပြရန်

(၁) လုပ်သားများ၏ လူမှုဖူလုံရေး၊ သက်သာချောင်ချိမှု ဆောင်ရွက်မည့် အစီအမံများ (ပူးတွဲ ၂.၂၀)

(၂) ပတ်ဂန်းကျင်ထိခိုက်မှု ဆန်းစစ်ခြင်း ပြုလုပ်မည့် အစီအမံများ (ပူးတွဲ ၂.၂၃)

၁၅။ အဆိုပြုချက် နှင့်အတူ အောက်ဖော်ပြပါ လျှောက်ထားလွှာများကို တင်ပြလျှောက်ထားခြင်း ရှိ/ မရှိ ဖော်ပြရန်-

- မြေအသုံးပြုခွင့် လျှောက်လွှာ (ပူးတွဲ ၃)

၁၆။ အဆိုပြုရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းအကျဉ်းချုပ်အား နောက်ဆက်တွဲဖြင့် ဖော်ပြရန်။

Myanmar C.P. Livestock Company Limited.
MCPL

လျှောက်ထားသူလက်မှတ်
အမည် Uthai Tantipimolphan
ရာထူး Managing Director
ဌာန/ကုမ္ပဏီတံဆိပ်

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

ရက်စွဲ-

အဆိုပြုရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းအကျဉ်းချုပ် (နည်းပညာ ဥပဒေ ၃၈)

၁။ ရင်းနှီးမြှုပ်နှံမှုတွင် တိုက်ရိုက်ဖြစ်စေ၊ သွယ်ဝိုက်၍ဖြစ်စေ အကျိုးစီးပွား သိသာထင်ရှားစွာ ပါဝင်သော အခြား ပုဂ္ဂိုလ်များဖော်ပြရန်-

(က) ရင်းနှီးမြှုပ်နှံသူမှ ရရှိမည့် အမြတ်ငွေ၏ ၁၀%နှင့် အထက်ကို ပိုင်ဆိုင်ခွင့်ရှိသည့် သို့မဟုတ် ထိန်းချုပ်ခွင့် ရှိသည့် လုပ်ငန်း၏-

(၁) အမည်	(၁) Thana Holding Co., Ltd. (Incorporate in Thailand)-၂၇% (၂) Charoen Pokphand Enterprise Co., Ltd. (Incorporate in Thailand)-၂၅% (၃) CPG Enterprise Co., Ltd. (Incorporate in British Virgin Island)-၄၈%
(၂) ဆက်သွယ်ရမည့် လိပ်စာ	(၁) 313, CP Tower Building, Silom Road, Kwaeng Silom, Khet Bangrak, Bangkok, Thailand. (၂) 97, Yenchit Road, Sathorn, Bangkok, 10120, Thailand. (၃) P.O.Box 957,Offshore Incorporation Centre,Road Town, Tortola, British Virgin Islands.
(၃) မှတ်ပုံတင်အမှတ်	(၁) Thana Holding Co., Ltd. ကုမ္ပဏီမှတ်ပုံတင်အမှတ် ၀၁၀၅၅၃၅၁၀၂၆၈၆ (၂) Charoen Pokphand Enterprise Co., Ltd. ကုမ္ပဏီ မှတ်ပုံတင်အမှတ် ၀၁၀၅၅၁၀၀၀၂၄၈၃ (၃) CPG Enterprise Co., Ltd. ကုမ္ပဏီ မှတ်ပုံတင်အမှတ် ၁၅၅၅၇၆

(တစ်ဦးထက် ပိုပါက နောက်ဆက်တွဲဖြင့် ဖော်ပြရန်)

(ခ) ခွင့်ပြုမည့် ရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းဆောင်ရွက်ရာတွင် တိုက်ရိုက်ပါဝင်သည့် လက်အောက်ခံ ကုမ္ပဏီများရှိလျှင် အဆိုပါကုမ္ပဏီများ၏ အမည်ကို ဖော်ပြရန်-

(၁) **မရှိ**

(၂)

(၃)

၂။ ရင်းနှီးမြှုပ်နှံမှု၏ အဓိကတည်နေရာ သို့မဟုတ် တည်နေရာများ	**အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်း ထောင့်၊ မင်္ဂလာဒုံ/ မစိုးရိမ်/ ... **

၂။ ရင်းနှီးမြှုပ်နှံမှု၏ အဓိကတည်နေရာ သို့မဟုတ် တည်နေရာများ	**အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်း ထောင့်၊ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း ၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး**
၃။ ရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းပြုလုပ်မည့် ကဏ္ဍနှင့် ဆောင်ရွက်မည့် စီးပွားရေး လုပ်ငန်းများ ဖော်ပြချက်	**ကြက်သား နှင့် ဝက်သားသန့်စင်ခြင်း၊ အသားသိုလှောင် ရောင်းချခြင်း**
၄။ အဆိုပြုထားသော ရင်းနှီးမြှုပ်နှံမှု ပမာဏ (မြန်မာကျပ် နှင့် အမေရိကန်ဒေါ်လာ တို့ဖြင့် ဖော်ပြရန်)	**အမေရိကန် ဒေါ်လာ ၁၀,၀၀၀,၀၀၀ (ညီမျှသော ကျပ် ၁၆,၀၀၀,၀၀၀,၀၀၀)**

၅။ ရင်းနှီးမြှုပ်နှံမှုအကောင်အထည်ဖော်မည့် ခန့်မှန်းအချိန်ဇယား အပါအဝင် အစီအစဉ် ဖော်ပြချက်-

(က) တည်ဆောက်ရေး ကာလ သို့မဟုတ် ပြင်ဆင်မှုကာလ(နှစ်၊လတို့ဖြင့် ဖော်ပြရန်)	၀၄/၂၀၁၉
(ခ) စီးပွားဖြစ်စတင်မည့်ကာလ (နှစ်၊ လတို့ဖြင့် ဖော်ပြရန်)	၀၄/ ၂၀၂၁

၆။ ခန့်ထားမည့် အလုပ်သမားဦးရေ-

(က) ပြည်တွင်း	၇၉၀
(ခ) ပြည်ပ (ပညာရှင်/ကျွမ်းကျင်သူ)	မရှိ

၇။ ပြည်ပမှ ပြည်တွင်းသို့ ယူဆောင်လာမည့် မတည် ရင်းနှီးမြှုပ်နှံမှုများတွင် ငွေသားဖြင့် ယူဆောင်မှုပမာဏ (Capital in-Cash)၊ ရင်းနှီးပစ္စည်း အဖြစ်ယူဆောင်လာမည့် ရင်းနှီးငွေပမာဏ (Capital in-Kinds)တို့အား တိကျစွာ ခွဲခြားသတ်မှတ် ဖော်ပြပေးရန် (မြန်မာကျပ် နှင့်အမေရိကန် ဒေါ်လာ တို့ဖြင့်ဖော်ပြရန်)-

(က) ငွေသားဖြင့် ယူဆောင်မှုပမာဏ	**အမေရိကန် ဒေါ်လာ ၁၀,၀၀၀,၀၀၀**
(ခ) ပစ္စည်းဖြင့် ယူဆောင်လာမည့် ရင်းနှီးငွေ ပမာဏ	

မှတ်ချက်။ ရင်းနှီးမြှုပ်နှံသူသည် ရင်းနှီးမြှုပ်နှံမှုနှင့် သက်ဆိုင်သော လျှို့ဝှက်ထိန်းသိမ်းရမည့် သတင်းအချက်အလက်များအား ထုတ်ပြန်ခြင်းမှ ရှောင်ကြဉ်ရန် ကော်မရှင်ထံ တင်ပြတောင်းဆိုနိုင်သည်။

အထက်ဖော်ပြပါ လျှောက်ထားသူမှ ပေးအပ်သည့် အချက်အလက်များအားလုံးသည် မှန်ကန်မှုရှိပါကြောင်း အာမခံပါသည်။

ဤအဆိုပြုချက်တွင် ခွင့်ပြုမိန့်ထုတ်ပေးရန်အတွက် ကော်မရှင်မှ စိစစ်ရာ၌ လိုအပ်သည့် အချက်အလက်များကို လျှောက်ထားသူကပေးအပ်ရန် ပျက်ကွက်ပါက အဆိုပြုချက်ကို ငြင်းပယ်ခြင်း သို့မဟုတ် စိစစ်ရာ၌ မလိုလားအပ်သည့် နှောင့်နှေးကြန့်ကြာခြင်းတို့ ဖြစ်ပေါ်နိုင်ကြောင်း ကောင်းစွာ သဘောပေါက် နားလည်ပါသည်။

မြန်မာနိုင်ငံ ရင်းနှီးမြှုပ်နှံမှု ကော်မရှင်မှ ချမှတ်သည့် စည်းမျဉ်းစည်းကမ်းများကိုလည်း လိုက်နာမည် ဖြစ်ကြောင်း ဝန်ခံကတိပြုအပ်ပါသည်။

Myanmar C.P. Livestock Company Limited.
MCPL

လျှောက်ထားသူလက်မှတ်

အမည် Uthai Tantipimolphan

ရာထူး Managing Director

ဌာန/ကုမ္ပဏီ တံဆိပ်

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

Proposal Form of the Investment to be made
In the Republic of the Union of Myanmar

To

Chairman,

Myanmar Investment Commission

Reference No.

Date **05/12/2018**

I do apply for the permission to make investment in the Republic of the Union of Myanmar in accordance with the Section 36 of the Myanmar Investment Law by furnishing the following particulars:-

1. The Investor's:-

(a)	Name	**Mr. Uthai Tantipimolphan**
(b)	Father's name	**Mr. Pa Tantipimolphan**
(c)	ID No./ National Registration Card No./ Passport No.	**Thai Passport Number – AB 1541203**
(d)	Citizenship	**Thai**
(e)	Address	
	(i) Address in Myanmar	**135, Pyay Road, 8½th Mile, Mayangone Township, Yangon Region, Myanmar**
	(ii) Residence abroad	**No. 99/160 Moo 5, Banglucknoi, Muang Nonthaburi, Nonthaburi 11000 Thailand.**
(f)	Phone/Fax	**+951-660546, 651324**
(g)	E-mail Address	
(h)	Name of principle organization	**Myanamr C.P. Livestock Co., Ltd.**
(i)	Type of Business	**Production and Livestock Breeding**
(j)	Principle Company's address	**135, Pyay Road, 8½ Mile, Mayangone Township, Yangon Region, Myanmar**

2. If the investment business is formed under Joint Venture, partners':-

(a)	Name	
(b)	Father's name	
(c)	ID No./ National registration Card No./ Passport No.	
(d)	Citizenship	
(e)	Address	
	(i) Address in Myanmar	
	(ii) Residence abroad	
(f)	Parent Company	
(g)	Parent Company's address	

Note: The following documents need to be attached according to the above paragraph (1) and (2):-

(1) Company Registration Certificate (Copy); **[Annex 2.1]**
(2) Passport (Copy); [**Annex 2.2(a)]**
(3) Evidence about the business and financial conditions of the participant of the proposed investment business; [**Annex 2.16]**

3. If the investor don't apply for permission to make investment by himself/herself, the applicant;

(a) Name ______________________
(b) Name of Contact Person (if applicant is business organization) ______________________

Remark: To submit the official letter of legal representative as attachment

(c) ID No./National Registration Card No./Passport No. ______________________
(d) Citizenship ______________________
(e) Address in Myanmar ______________________
(f) Phone/Fax : ______________________
(g) E-mail ______________________

4. Type of proposed investment business:- **Processing of Chicken and Pork, Preserving and Sales of Meat**

5. Type of business organization to be formed:-

☑ **One Hundred Percent** ☐ Joint Venture (To attach the draft of JV agreement)

☐ Type of Contractual basic (To attach contract (agreement) draft)

6. List of shareholder

No	Name of Shareholder	Citizenship	Share Percentage
1.	**Thana Holding Co., Ltd.**	**Incorporated in Thailand**	**27%**
2.	**Charoen Pokphand Enterprise Co., Ltd.**	**Incorporated in Thailand**	**25%**
3.	**CPG Enterprise Co., Ltd**	**Incorporated in British Virgin Islands**	**48%**
			100%

7. Particulars of Company incorporation

(a) Authorized Capital **Kyats 200,000,000,000**

(b) Type of Share **Ordinary**

(c) Number of Shares **200,000,000 shares**

Note: Memorandum of Association and Articles of Association of the Company shall be submitted with regard to above paragraph 7.

8. Particulars of Paid-up Capital of the investment business

		Equity US$	Loan US$	Total US$
(a)	Amount/percentage of local capital to be contributed			
(b)	Amount/percentage of foreign capital To be brought in	**3,000,000**	**7,000,000**	**10,000,000**
	Total	**3,000,000**	**7,000,000**	**10,000,000**

(c) Annually or period of proposed capital to be brought in

With 2 years from date of investment permit

(d)	Value /Amount of investment	**US$ 10,000,000**
(e)	Investment period	**50 years (Renewal for another two 10 years)**
(f)	Construction/Preparation period	**2 years**

Note: Describe with annexure if it is required for the specific condition in regard to the above Paragraph 8 (e).

9. Detailed list of foreign capital to be brought in –

Sr	Particulars		Foreign Currency		Equivalent Kyat
	Land				
(a)		Land development	**538,000**		**860,800,000**
	Building				
(b)	Annex 2.5	Production building	**3,640,000**		**5,824,000,000**
(c)	Annex 2.5	Facility building and Office	**420,000**		**672,000,000**
(d)	Annex 2.5	Landscape Road and Fence	**230,000**		**368,000,000**
(e)	Annex 2.5	Worker Dormitory	**1,260,000**		**2,016,000,000**
(f)	Annex 2.5	Health Neutral Park and Local market	**42,000**		**67,200,000**

	Machine and equipment				
(g)	Annex 2.4	Equipment and Machine for Production line	**1,850,000**		**2,960,000,000**
(h)	Annex 2.4	High Voltage and Electrical work	**350,000**		**560,000,000**
(i)	Annex 2.4	Water treatment system	**260,000**		**416,000,000**
(j)	Annex 2.4	Waste Water treatment system	**1,060,000**		**1,696,000,000**
(k)	Annex 2.4	Fire fighting system	**350,000**		**560,000,000**
			10,000,000		**19,000,000,000**

Exchange rate : US$ 1 = Kyat 1,600

Source of fund

Equity	**3,000,000**
Loan	**7,000,000**
Total	**10,000,000**

Total investment will be brought in Cash.

Note (1) Machine and equipment in above item (b) will be imported from abroad using investment/loan brought in cash.

Remark: The evidence of permission shall be submitted for the above paragraph 9 (d) and (e).

10. Details of local capital to be contributed –

		Kyat (Million)
(a)	Amount	**Not applicable**
(b)	Value of machinery and equipment (to enclose the detailed list)	**Not applicable**
(c)	Value or rental rate of land and buildings	**Not applicable**
(d)	Cost of building construction	**Not applicable**
(e)	Value of furniture and assets (to enclose the detailed list)	**Not applicable**
(f)	Value of initial raw material (to enclose the detailed list)	**Not applicable**
(g)	Others	**Not applicable**
	Total	

11. Particulars of Loans-
   - Loan (Local) Kyat(s)

US$ 7,000,000 (Loan to be taken from a foreign bank operating in Myanmar) US$

- Loan (abroad) US$

12. Particulars about the Investment Business –

(a)	Investment location(s)/place		**Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar**
(b)	Type and area requirement for land or land and building		
	(i)	Location	**Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar**
	(ii)	Area and number of land/building	**Please see annex [Annex 2.5]**
	(iii)	Owner of the land	
		(aa) Name/company/department	**Yangon City Development Committee**
		(bb) National Registration Card No.	
		(cc) Address	**Yangon City Hall, Mahabandoola Road, Kyauktada township, Yangon.**
	(iv)	Type of land	**Agriculture and Livestock Breeding Farm**
	(v)	Period of land lease contract	**Land owned by Yangon City Development Committee**
	(vi)	Lease period	**50 years from date of singing**
	(vii)	Lase rate	
		(aa) Land	**US$ 2.3/ m2/ year**
		(bb) Building	**Not applicable**
	(viii)	Ward	
	(ix)	Township	**Dagon Myo Thit (East) Township**
	(x)	State/Region	**Yangon Region**
	(xi)	Lessee	
		(aa) Name/Name of Company/Department	**Myanmar C.P. Livestock Company Limited**
		(bb) Father's Name	
		(cc) Citizenship	**Incorporated in Myanmar**
		(dd) IDNo./Passport No.	**Reg No. 149833080 (Former Reg No. 321 FC/1996-1997)**
		(ee) Residence Address	**135, Pyay Road, 8½th Mile, Mayangone Township, Yangon Region, Myanmar**

Note: The following documents have to be enclosed for above paragraph 12 (b)

(i) **to enclose land ownership and ownership evidences(except industrial zone) and land map; [Please see Annex-3.1]**

(ii) **Land lease agreement (draft): [Please see Annex-3.1]**

(c) Requirement of building to be constructed;

(i) Type/number of building	**[Please see Annex-2.5]**
(ii) Area	**[Please see Annex-2.5]**
(d) Annual products to be produced/Services	**[Please see Annex-2.10]**
(e) Annual electricity requirement	**[Please see Annex-2.17]**
(f) Annual requirement of water supply	**[Please see Annex-2.17]**

13. Detailed information about financial standing-

(a) Name/company's name

(1) Thana Holding Co., Ltd.
(2) Charoen Pokphand Enterprise Co., Ltd.
(3) CPG Enterprise Co., Ltd.

(b) ID No./National Registration Card No./Passport No.

(1) Thana Holding Co., Ltd.
Registration Card No. 0105535102686
(2) Charoen Pokphand Enterprise Co., Ltd.
Registration Card No. 0105510002483
(3) CPG Enterprise Co., Ltd.
Registration Card No. 155576

(c) Bank Account No.

(1) Thana Holding Co., Ltd.
Bangkok Bank Account No. 1333135281
(2) Charoen Pokphand Enterprise Co., Ltd.
Bangkok Bank Account No. 1333064390
(3) CPG Enterprise Co., Ltd.
Bangkok Bank Account No. 800000026307

Remark: To enclose bank statement from resident country or annual audit report of the principle company with regard to the above paragraph 13. (Annex-2.16)

14. List of Employment:- (Annex 2.6)

Item	Designation/Rank	Citizen	Foreign	Total
a	Senior management (Managers, senior officials)	**6**		**6**
b	Other management level (Except from senior management)	**57**		**57**
c	Professionals	**4**		**4**
d	Technicians	**20**		**20**
e	Advisors			

f	Skilled Labour	**15**		**15**
g	Workers	**688**		**688**
Total		**790**		**790**

The following information shall be enclosed:-

(i) Social security and welfare arrangements for all employees; (Annex 2.20)

(ii) Evaluation of environmental impact arrangements; (Annex 2.23)

15. Describe whether other Applications are being submitted together with the Proposal or not:

- Land Rights Authorisation Application [Annex-3]

16. Describe with annexure the summary of proposed investment.

Myanmar C.P. Livestock Company Limited
MCPL

Signature of the applicant

Name: Mr. Uthai Tantipimolphan

Title: Managing Director

Department /Company

(Seal/Stamp)

Date

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

Summary of Proposed Investment (Rule 38)

1. Please describe any other person who has a significant direct or interest in the investment.

(a) Please describe an Enterprise or individual who are entitled to possess more than 10% of the profit distribution:

(1)	Name	**(1) Thana Holding Co., Ltd. (Incorporated in Thailand) – 27%** **(2) Charoen Pokphand Enterprise Co., Ltd. (Incorporated in Thai) – 25%** **(3) CPG Enterprise Co., Ltd. (Incorporated in British Virgin Islands) – 48%**
(2)	Address	(1) **313, CP Tower Building, Silom Road, Kwaeng Silom, Khet Bangrak, Bangkok, Thailand.** **(2) 97, Yenchit Road, Sathorn, Bangkok, 10120, Thailand.** **(3) P.O.Box 957,Offshore Incorporation Centre, Road Town, Tortola, British Virgin Islands.**
(3)	Company Registration No. or N.R.C No./Passport No.	**(1) Thana Holding Co.,Ltd. Registration Card No. 0105535102686** **(2) Charoen Pokphand Enterprise Co., Ltd. Registration Card No. 0105510002483** **(3) CPG Enterprise Co., Ltd. Registration Card No .1555976**

(b) If there is directly participated Subsidiary in carrying out the proposed investment, please describe the name of that companies:

(1) Not applicable

(2)

(3)

2.	The principal location or locations of the investment:	**Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar**
3.	A description of the sector in which the investment is to be made and the activities and operations to be conducted:	**Processing of Chicken and Pork, Preserving and Sales of Meat**

4.	The proposed amount of the investment (in Kyat and U$$)	**US$ 10,000,000 (Equivalent Kyat -16,000,000,000)**

5. A description of the plan for the implementation of the Investment including expected timetable:

(a)	Construction or Preparatory Period (Describe MM/YY)	**04/2019**
(b)	Commercial Operation Date (Describe MM/YY)	**04/2021**

6. Number of employees to be appointed:

(a)	Local	**790**
(b)	Foreign (Expert/Technician)	**Nil**

7. Please specify the detailed list of foreign capital (Capital in-Cash and Capital in-Kinds) in Kyat and US$

(a)	Capital in-cash to be brought in	**US$ 10,000,000**
(b)	Capital in-kind to be brought in	

Note: The investor may request the Commission to refrain from publishing commercial-in-confidential information of its investment.

Undertaking

I / We hereby declare that the above statements are true and correct to the best of my/our knowledge and belief.

I /We fully understand that proposal may be denied or unnecessarily delayed if the applicant fails to provide required information to access by Commission for issuance of permit.

I/We hereby declare to strictly comply with terms and conditions set out by the Myanmar Investment Commission.

Myanmar C.P. Livestock Company Limited MCPL

Signature of the applicant	
Title:	**Mr. Uthai Tantipimolphan** **Managing Director**
Department /Company (Seal/Stamp)	UTHAI TANTIPIMOLPHAN MANAGING DIRECTOR
Date	

ကုမ္ပဏီမှတ်ပုံတင်လက်မှတ်

Certificate of Incorporation

မြန်မာ စီပီ လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်

MYANMAR C.P. LIVESTOCK COMPANY LIMITED

Company Registration No. 149833080

မြန်မာနိုင်ငံကုမ္ပဏီများအက်ဥပဒေ ၁၉၁၄ ခုနှစ် အရ

မြန်မာ စီပီ လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်

အား ၁၉၉၇ ခုနှစ် မတ်လ ၆ ရက်နေ့တွင်

အစုရှယ်ယာအားဖြင့် တာဝန်ကန့်သတ်ထား သည့် အများနှင့်မသက်ဆိုင်သောကုမ္ပဏီ

အဖြစ် ဖွဲ့စည်းမှတ်ပုံတင်ခွင့် ပြုလိုက်သည်။

This is to certify that

MYANMAR C.P. LIVESTOCK COMPANY LIMITED

was incorporated under the Myanmar Companies Act 1914 on 6 March 1997 as a Private Company Limited by Shares.

ကုမ္ပဏီမှတ်ပုံတင်အရာရှိ

Registrar of Companies

ရင်းနှီးမြှုပ်နှံမှုနှင့်ကုမ္ပဏီများညွှန်ကြားမှုဦးစီးဌာန

Directorate of Investment and Company Administration

Former Registration No. 321FC/1996-1997

Myanmar Companies Online Registry - Company Extract

Company Name (English)
MYANMAR C.P. LIVESTOCK COMPANY LIMITED

Company Name (Myanmar)
မြန်မာ စီပီ လိုက်(ဗ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်

Company Information

Registration Number 149833080	**Registration Date** 06/03/1997	**Status** Registered
Company Type Private Company Limited by Shares	**Foreign Company** Yes	**Small Company** No
Principal Activity -	**Date of Last Annual Return** -	**Previous Registration Number** 321FC/1996-1997

Addresses

Registered Office In Union	PYAY ROAD, NO135 4-QUARTER, MAYANGONE TOWNSHIP YANGON, Myanmar
Principal Place Of Business In Union	PYAY ROAD MINGALARDON TOWNSHIP YANGON REGION, Myanmar

Officers

Name:	MR. PHICHET SIVASRI	Type:	Director
Date of Appointment:	Prior to 01/08/2018	Date of Birth:	23/10/1947
Nationality:	Thailand	N.R.C./Passport:	AA-4937190
Gender:	Male	Business Occupation:	-
Name:	MR. WIRAT WONGPORNPAKDEE	Type:	Director
Date of Appointment:	Prior to 01/08/2018	Date of Birth:	18/08/1974
Nationality:	Thailand	N.R.C./Passport:	AA-4486022
Gender:	Male	Business Occupation:	-
Name:	UTHAI TANTIPIMOLPHAN	Type:	Director
Date of Appointment:	Prior to 01/08/2018	Date of Birth:	10/05/1964
Nationality:	Thailand	N.R.C./Passport:	AB-1541203
Gender:	Male	Business Occupation:	-
Name:	MR. PHONGTRON KAVANNA	Type:	Director
Date of Appointment:	Prior to 01/08/2018	Date of Birth:	02/02/1966
Nationality:	Thailand	N.R.C./Passport:	AA-3849237
Gender:	Male	Business Occupation:	-
Name:	MR. WICHAI GEERATIPONGVATTANA	Type:	Director

Myanmar Companies Online Registry - Company Extract

Company Name (English)
MYANMAR C.P. LIVESTOCK COMPANY LIMITED

Company Name (Myanmar)
မြန်မာ စီပီ လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်

Date of Appointment:	Prior to 01/08/2018	Date of Birth:	20/09/1980
Nationality:	Thailand	N.R.C./Passport:	AA-3016392
Gender:	Male	Business Occupation:	-

Ultimate Holding Company

Name of Ultimate Holding Company	Jurisdiction of Incorporation	Registration Number
-	-	-

Share Capital Structure

Total Shares Issue by Company
130,649,969

Currency of Share Capital
MMK

Class	Description	Total Number	Total Amount Paid	Total Amount Unpaid
ORD	Ordinary	130,649,969	130,649,969,000	0

Members

Name of Company: CPG ENTERPRISE LIMITED
Registration Number: 1555976 Jurisdiction of Incorporation: Virgin Islands, British

Class	Description	Total Number	Total Amount Paid	Total Amount Unpaid
ORD	Ordinary	62,263,852	62,263,852,000	0

Name of Company: CHAROEN POKPHAND ENTERPRISE COMPANY LIMITED
Registration Number: 0105510002483 Jurisdiction of Incorporation: Thailand

Class	Description	Total Number	Total Amount Paid	Total Amount Unpaid
ORD	Ordinary	32,704,675	32,704,675,000	0

Name of Company: THANA HOLDING COMPANY LIMITED
Registration Number: 0105535102686 Jurisdiction of Incorporation: Thailand

Class	Description	Total Number	Total Amount Paid	Total Amount Unpaid
ORD	Ordinary	35,681,442	35,681,442,000	0

Mortgages and Charges

Form / Filing Type	Effective Date
No records available	

Details about all mortgages and charges can be accessed from the Company Profile Filing History at no charge.

Myanmar Companies Online Registry - Company Extract

Company Name (English)
MYANMAR C.P. LIVESTOCK COMPANY LIMITED

Company Name (Myanmar)
မြန်မာ စီပီ လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်

Filing History

Form/ Filing Type	Effective Date
C-3 | Change to share capital or register of members	30/11/2018
C-3 | Change to share capital or register of members	04/10/2018
B-1 | Application for re-registration of a private company limited by shares	31/08/2018

Myanmar C.P Livestock Company Limited
List of Shareholders

Sr. No.	Names and Addresses	Nationality	Share percentages
1.	**Thana Holding Co., Ltd.** 313, CP Tower Building, Silom Road, Kwaeng Silom, Khet Bangrak, Bangkok, Thailand.	Incorporated in Thailand Registration No. 0105535102686	27%
2.	**Charoen Pokphand Enterprise Co., Ltd.** 97, Yenchit Road, Sathorn, Bangkok, 10120 Thailand.	Incorporated in Thailand Registration No. 0105510002483	25%
3.	**CPG Enterprise Ltd.** P.O. Box 957,Offshore Incorporation Centre,Road Town, Tortola, British Virgin Islands.	Incorporated in British Virgin Islands Registration No . 1555976	48%

List of Directors

Sr. No.	Names and Addresses	Nationality and Passport/NRC No.
1.	Mr. Phongtron Kavanna 69/ 94, Moo 10 wat Chan Muang Pitsanulok 65000, Thailand.	Thai PP No. AA 3849237
2.	Mr. Uthai Tantipimolphan No. 99/ 160 Moo 5, Banglucknoi, Muang Nonthaburi, Nonthaburi 11000, Thailand.	Thai PP No. AB 1541203
3.	Mr. Wirat Wongpornpakdee No. 76/ 21, Soi Kueakun 3, Tiwanon Road, Pak Kret, Nonthaburi 11120, Thailand.	Thai PP No. AA 4486022
4.	Mr. Wichai Geeratipongvattana No. 100/ 59, Kanjanavanich Road, Ban Phru, Hatyai, Songkhla 90250, Thailand.	Thai PP No. AA 3016392
5.	Mr. Phichet Sivasri 8 Soi Patthanakarn 65 Yark 2, Pravet, Bangkok 10250, Thailand.	Thai PP No. AA 4937190

Thana Holding

ที่ สจ.4 065053

สำนักงานทะเบียนหุ้นส่วนบริษัทกรุงเทพมหานคร
กรมพัฒนาธุรกิจการค้า กระทรวงพาณิชย์

หนังสือรับรอง

ขอรับรองว่าบริษัทนี้ ได้จดทะเบียนเป็นนิติบุคคล ตามประมวลกฎหมายแพ่งและพาณิชย์ เมื่อวันที่ 16 กรกฎาคม 2535 ทะเบียนนิติบุคคลเลขที่ 0105535102686 ปรากฏข้อความในรายการตามเอกสารทะเบียนนิติบุคคล ณ วันออกหนังสือนี้ ดังนี้

1. ชื่อบริษัท บริษัท ธนโฮลดิ้ง จำกัด
2. กรรมการของบริษัทมี 6 คน ตามรายชื่อดังต่อไปนี้

1. นายธนินท์ เจียรวนนท์	2. นายมิน เธียรวร
3. นายวีรวัฒน์ กาญจนดุล	4. นายประเสริฐ พุงกุมาร
5. นายพงษ์เทพ เจียรวนนท์	6. นายบุญเลิศ ประภากมล/

3. จำนวนหรือชื่อกรรมการซึ่งลงชื่อผูกพันบริษัทได้คือ กรรมการสองคนลงลายมือชื่อร่วมกันและประทับตราสำคัญของบริษัท/
4. ทุนจดทะเบียน 559,900,000.00 บาท / ห้าร้อยห้าสิบเก้าล้านเก้าแสนบาทถ้วน/
5. สำนักงานแห่งใหญ่ ตั้งอยู่เลขที่ 313 อาคารซี.พี.ทาวเวอร์ ชั้น 14 ถนนสีลม แขวงสีลม เขตบางรัก กรุงเทพมหานคร/
6. วัตถุที่ประสงค์ของบริษัทมี 47 ข้อ ดังปรากฏในสำเนาเอกสารแนบท้ายหนังสือรับรองนี้ จำนวน 4 แผ่น โดยมีลายมือชื่อนายทะเบียนซึ่งรับรองเอกสารและประทับตราสำนักงานทะเบียนหุ้นส่วนบริษัทเป็นสำคัญ

ออกให้ ณ วันที่ 26 เดือน มิถุนายน พ.ศ. 2561

สำนักงานทะเบียนหุ้นส่วนบริษัท กรุงเทพมหานคร

(นางสาวปภังกร ปติเทพบุญ)
นายทะเบียน

คำเตือน : ผู้ใช้ควรตรวจสอบข้อควรทราบท้ายหนังสือรับรองฉบับนี้ทุกครั้ง

Sr,No.4 065053 Bangkok partner registry office

Department of Business Development Ministry of Commerce

Certificate

This company has an approval that it has been registered as a corporate company according to the civil and commercial code at the date of 16 July 1992 (2535 BE) with the registration number of 0105535102686

On the date of issue, it is said on the list of documents that

1 The name of the company is **Thana Holding Co., Ltd.**

2 There are 6 people in the board of directors, they are

1. Mr. Dhanin Chearavanint. 2. Mr. Minn Tianworan
3. Mr. Weetawat Kachanadoun 4.Mr.Prasert Phunkuman
5. Mr. Pornthep Chearavanont 6.Mr.Boonlert Paprakamon

3 The amount or the name of director that can sign in the binding document are the two directors who sign and seal the important deal of the company.

4 Registered Capital 559,900,000.00 Baht / Five hundred fifty-nine million and nine hundred thousand baht.

5 Head office us located at 313 CP tower, floor 14, Silom Street, Silom district, Bangrak area, Bangkok, Thailand.

6 Company objectives have 47 and we attachment with this document all together 4 pages.

Issued by 26- June- 2018
(2561 BE)

Warning: user should always check the note at the end of each certificate

C.P. Enterprise

ที่ สจ.4 125581

สำนักงานทะเบียนหุ้นส่วนบริษัทกรุงเทพมหานคร
กรมพัฒนาธุรกิจการค้า กระทรวงพาณิชย์

หนังสือรับรอง

ขอรับรองว่าบริษัทนี้ ได้จดทะเบียนเป็นนิติบุคคล ตามประมวลกฎหมายแพ่งและพาณิชย์ เมื่อวันที่ 12 มิถุนายน 2510 ทะเบียนนิติบุคคลเลขที่ 0105510002483 ปรากฏข้อความในรายการตามเอกสารทะเบียนนิติบุคคล ณ วันออกหนังสือนี้ ดังนี้

1. ชื่อบริษัท บริษัท เจริญโภคภัณฑ์อิน-เอ็กซ จำกัด
2. กรรมการของบริษัทมี 7 คน ตามรายชื่อดังต่อไปนี้

1. นายประเสริฐ พุ่งกุมาร	2. นายมิน เธียรวร
3. นายธีรยุทธ พิทยาอิสรกุล	4. นายวัลลภ เจียรวนนท์
5. นายพงษ์เทพ เจียรวนนท์	6. นายเอี่ยม งามดำรงค์
7. นายบุญเลิศ ประภากมล/	

3. จำนวนหรือชื่อกรรมการซึ่งลงชื่อผูกพันบริษัทได้คือ ให้กรรมการสองคนมีอำนาจร่วมกันลงลายมือชื่อแทนบริษัทได้ แต่ต้องประทับตราสำคัญของบริษัทด้วย จึงจะมีผลสมบูรณ์ผูกพันบริษัทได้/
4. ทุนจดทะเบียน 166,650,000.00 บาท / หนึ่งร้อยหกสิบหกล้านหกแสนห้าหมื่นบาทถ้วน/
5. สำนักงานแห่งใหญ่ ตั้งอยู่เลขที่ 97 ถนนเย็นจิต แขวงทุ่งวัดดอน เขตสาทร กรุงเทพมหานคร/
6. วัตถุที่ประสงค์ของบริษัทมี 51 ข้อ ดังปรากฏในสำเนาเอกสารแนบท้ายหนังสือรับรองนี้ จำนวน 4 แผ่น

โดยมีลายมือชื่อนายทะเบียนซึ่งรับรองเอกสารและประทับตราสำนักงานทะเบียนหุ้นส่วนบริษัทเป็นสำคัญ

ออกให้ ณ วันที่ 27 เดือน ธันวาคม พ.ศ. 2560

สำนักงานทะเบียนหุ้นส่วนบริษัท กรุงเทพมหานคร

(นางสาวภรรณิกา อัจฉริยสกุลชัย)
นายทะเบียน

คำเตือน : ผู้ใช้ควรตรวจสอบข้อควรทราบท้ายหนังสือรับรองฉบับนี้ทุกครั้ง

Sr,No.4 125581 Bangkok partner registry office

Department of Business Development Ministry of Commerce

Certificate

This company has an approval that it has been registered as a corporate company according to the civil and commercial code at the date of 12 June 1967 (2510 BE) with the registration number of 0105510002483

On the date of issue, it is said on the list of documents that

1 The name of the company is **C.P Enterprise Co., Ltd.**

2 There are 6 people in the board of directors, they are

1. Mr. Prasert Phunkuman . 2. Mr. Minn Tianworan

3. Mr.Teerayut Pittayaissarakorn 4.Mr.Wanlort Chearavanont

5. Mr. Pornthep Chearavanont 6.Mr.Eian Ngandanrong

7. Mr.Boonlert Paprakamon.

3 The amount or the name of director that can sign in the binding document are the two directors who sign and seal the important deal of the company

4 Registered Capital 166,650,000.00 Baht / one hundred sixty-six million six hundred and fifty thousand baht

5 Head office us located at 97, Yeanjit Road,Thunwatdon, Sathorn District, Bangkok, Thailand.

6 Company objectives have 51 and we attachment with this document all together 4 pages.

Issued by 27- Dec- 2017

(2560 BE)

Warning: user should always check the note at the end of each certificate

TERRITORY OF THE BRITISH VIRGIN ISLANDS
BVI BUSINESS COMPANIES ACT, 2004

B806634A6E

CERTIFICATE OF CHANGE OF NAME
(Section 21)

The REGISTRAR OF CORPORATE AFFAIRS of the British Virgin Islands HEREBY CERTIFIES that, pursuant to the BVI Business Companies Act, 2004, all the requirements of the Act in respect of a change of name having been complied with

WISE TRACK ENTERPRISES LIMITED

BVI COMPANY NUMBER **1555976**

which was incorporated in the British Virgin Islands under the BVI Business Companies Act, 2004, on the 11th day of November, 2009 has changed its name to

CPG ENTERPRISE LIMITED

this 5th day of February, 2015.

REGISTRAR OF CORPORATE AFFAIRS
FSC
BVI FINANCIAL SERVICES COMMISSION

Myron W. Stevens

for **REGISTRAR OF CORPORATE AFFAIRS**
5th day of February, 2015

FEE PAID

Passport No.
AA3849237

ENDORSEMENTS

Endorsement No. 07779/57

The holder has previously travelled on Passport No. W811136 issued by Ministry of Foreign Affairs at Bangkok on 09 MAR 2010 which has been cancelled and returned to the holder, the visas thereon affixed still remain valid.

3

Thailand

PASSPORT
หนังสือเดินทาง



Type / ประเภท: P
Country Code / ประเทศ: THA
Passport No. / หนังสือเดินทางเลขที่: AA3849237

Surname / นามสกุล: KAVANNA
Title / Name / คำนำหน้าชื่อ / ชื่อ: MR. PHONGTRON
Name in Thai / ชื่อภาษาไทย: นาย พงศ์ธร แก้ววรรณา

Nationality / สัญชาติ: THAI
Date of birth / วันเกิด: 02 FEB 1966
Identification No. / เลขประจำตัวประชาชน: 3300100458299

Sex / เพศ: M
Height / ส่วนสูง: 1.71
Place of birth / สถานที่เกิด: UBON RATCHATHANI

Date of issue / วันที่ออก: 16 OCT 2014
Issuing Authority / ออกให้โดย: MINISTRY OF FOREIGN AFFAIRS

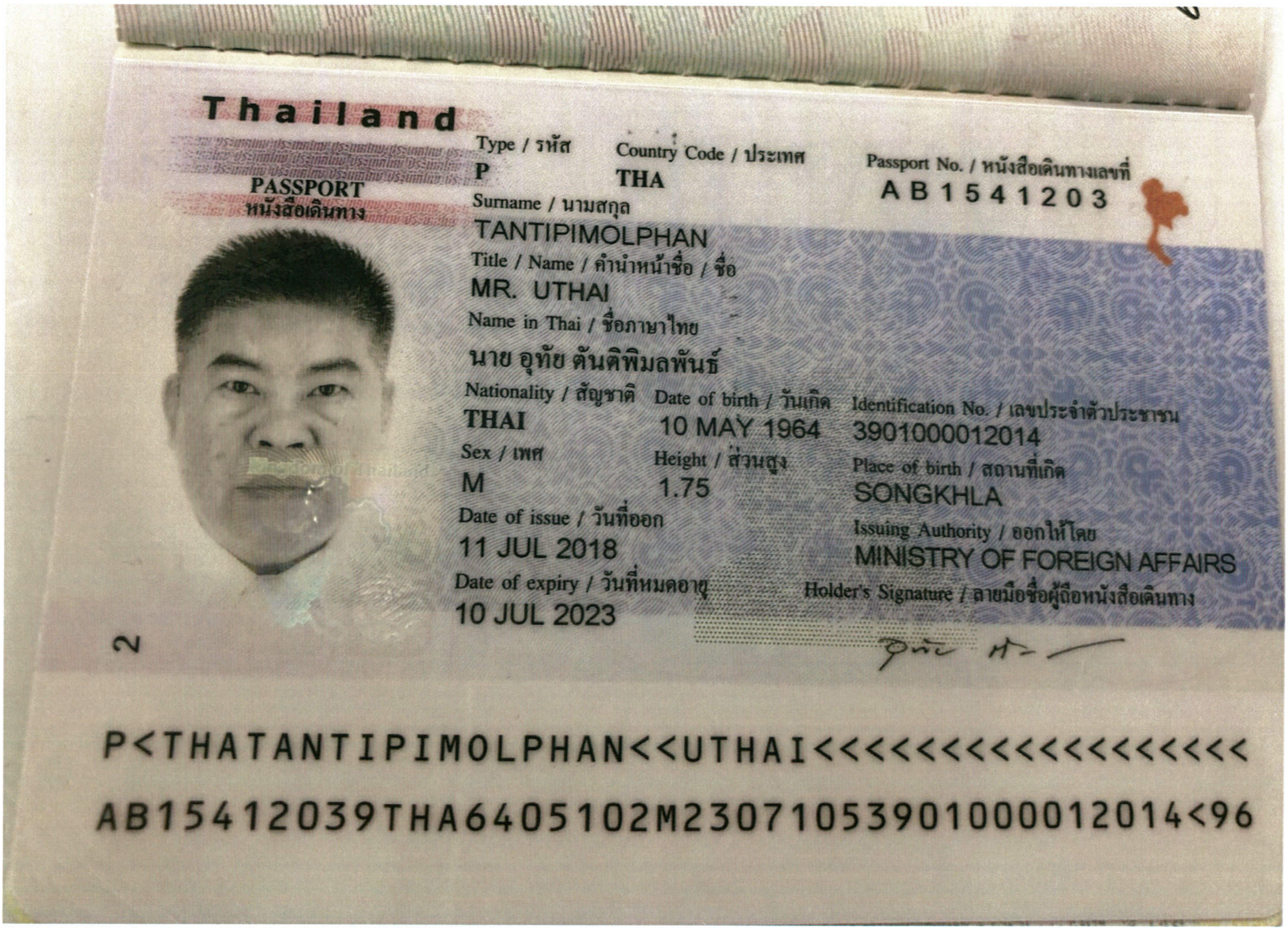
Date of expiry / วันที่หมดอายุ: 15 OCT 2019
Holder's Signature / ลายมือชื่อผู้ถือหนังสือเดินทาง

2

P<THAKAVANNA<<PHONGTRON<<<<<<<<<<<<<<<<<<<<<<

AA38492370THA6602026M1910153330010045829 9<42

09.5167096



Thailand

PASSPORT
หนังสือเดินทาง

Type / รหัส
P

Country Code / ประเทศ
THA

Passport No. / หนังสือเดินทางเลขที่
AB1541203

Surname / นามสกุล
TANTIPIMOLPHAN

Title / Name / คำนำหน้าชื่อ / ชื่อ
MR. UTHAI

Name in Thai / ชื่อภาษาไทย
นาย อุทัย ตันติพิมลพันธ์

Nationality / สัญชาติ
THAI

Date of birth / วันเกิด
10 MAY 1964

Identification No. / เลขประจำตัวประชาชน
3901000012014

Sex / เพศ
M

Height / ส่วนสูง
1.75

Place of birth / สถานที่เกิด
SONGKHLA

Date of issue / วันที่ออก
11 JUL 2018

Issuing Authority / ออกให้โดย
MINISTRY OF FOREIGN AFFAIRS

Date of expiry / วันที่หมดอายุ
10 JUL 2023

Holder's Signature / ลายมือชื่อผู้ถือหนังสือเดินทาง

2

P<THATANTIPIMOLPHAN<<UTHAI<<<<<<<<<<<<<<<<<<<

AB15412039THA6405102M2307105390100001 2014<96

3

Passport No.
AA4486022

หนังสือเดินทางฉบับนี้ มี ๖๖ หน้า
This passport contains 66 pages

รายการบันทึก
ENDORSEMENTS

Thailand

PASSPORT
หนังสือเดินทาง



Type / รหัส
P

Country Code / ประเทศ
THA

Passport No. / หนังสือเดินทางเลขที่
AA4486022

Surname / นามสกุล
WONGPORNPAKDEE

Title / Name / คำนำหน้าชื่อ / ชื่อ
MR. WIRAT

Name in Thai / ชื่อภาษาไทย
นาย วิรัติ วงศ์พรภักดี

Nationality / สัญชาติ
THAI

Date of birth / วันเกิด
18 AUG 1974

Identification No. / เลขประจำตัวประชาชน
3669700083356

Sex / เพศ
M

Height / ส่วนสูง
1.73

Place of birth / สถานที่เกิด
PHICHIT

Date of issue / วันที่ออก
07 JAN 2015

Issuing Authority / ออกให้โดย
MINISTRY OF FOREIGN AFFAIRS

Date of expiry / วันที่หมดอายุ
06 JAN 2020

Holder's Signature / ลายมือชื่อผู้ถือหนังสือเดินทาง

2

P<THAWONGPORNPAKDEE<<WIRAT<<<<<<<<<<<<<<<<<<<
AA44860220THA7408188M2001067366970008335<46

3

AA3016392

หนังสือเดินทางฉบับนี้ มี ๖๖ หน้า
This passport contains 66 pages

Passport No.
AA3016392

รายการบันทึก
ENDORSEMENTS

Thailand

PASSPORT
หนังสือเดินทาง



Type / รหัส: P

Country Code / ประเทศ: THA

Passport No. / หนังสือเดินทางเลขที่: AA3016392

Surname / นามสกุล: GEERATIPONGVATTANA

Title / Name / คำนำหน้าชื่อ / ชื่อ: MR. WICHAI

Name in Thai / ชื่อภาษาไทย: นาย วิชัย กีรติพงศ์วัฒนา

Nationality / สัญชาติ: THAI

Date of birth / วันเกิด: 26 SEP 1980

Identification No. / เลขประจำตัวประชาชน: 3909800525153

Sex / เพศ: M

Height / ส่วนสูง: 1.77

Place of birth / สถานที่เกิด: SONGKHLA

Date of issue / วันที่ออก: 13 JUN 2014

Issuing Authority / ออกให้โดย: MINISTRY OF FOREIGN AFFAIRS

Date of expiry / วันที่หมดอายุ: 12 JUN 2019

Holder's Signature / ลายมือชื่อผู้ถือหนังสือเดินทาง

2

P<THAGEERATIPONGVATTANA<<WICHAI<<<<<<<<<<<<<

AA30163922THA8009261M1906121390980052515 3<60

AA4937190

3

Passport No.

AA4937190

หนังสือเดินทางฉบับนี้ มี 50 หน้า
This passport contains 50 pages

การสลักหลัง
ENDORSEMENTS

Thailand

PASSPORT
หนังสือเดินทาง



Type / รหัส: P
Country Code / ประเทศ: THA
Passport No. / หนังสือเดินทางเลขที่: AA4937190

Surname / นามสกุล: SIVASRI

Title / Name / คำนำหน้าชื่อ / ชื่อ: MR. PHICHET

Name in Thai / ชื่อภาษาไทย: นาย พิเชษฐ์ ศิวะศรี

Nationality / สัญชาติ: THAI
Date of birth / วันเกิด: 23 OCT 1947
Identification No. / เลขประจำตัวประชาชน: 3100905662494

Sex / เพศ: M
Height / ส่วนสูง: 1.75
Place of birth / สถานที่เกิด: BANGKOK

Date of issue / วันที่ออก: 14 MAY 2015
Issuing Authority / ออกให้โดย: MINISTRY OF FOREIGN AFFAIRS

Date of expiry / วันที่หมดอายุ: 13 MAY 2020
Holder's Signature / ลายมือชื่อผู้ถือหนังสือเดินทาง

2

P<THASIVASRI<<PHICHET<<<<<<<<<<<<<<<<<<<<<<<<

AA49371907THA4710230M20051353100905662494<74

MYANMAR C.P. LIVESTOCK CO.,LTD.
မြန်မာ စီ. ပီ. လိုက်(ဖ်) စတော့(ခ်) ကုမ္ပဏီလီမိတက်
POKPHAND MCPL
135, Pyay Road, 8½ Mile, Mayangone Township, Yangon, Union of Myanmar.
Tel : (951) 660546 Fax : (951) 663710

Annex 2.2 (b)

Written Resolution of the Members of
Myanmar C.P Livestock Co., Ltd. (The Company) pursuant to section 156 (D) of the Myanmar Companies Law - 2017

Resolution

In order to grow continuously in the industry in comprehensive form, shareholders of the Company decided to investment in **"Processing of Chicken and Pork, Preserving and Sales of Meat"** and to apply for investment permit under Myanmar Investment Law as per following project features:

1. Shareholders

No	Name of Shareholder	Share Percentage
1.	Thana Holding Co., Ltd.	27%
2.	Charoen Pokphand Enterprise Co., Ltd.	25%
3.	CPG Enterprise Ltd.	48%
	Total	100%

2. Features of the project

Scope	**Processing of Chicken and Pork, Preserving and Sales of Meat**
Investment Location	Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar
Land area	58.048 Acres
Lease rate	US$ 2.3/ square meter/ year
Investment amount	US$ US$ 10,058,000

3. Investment amount and financing

Total investment amount for the Project will be US$ US$ 10,000,000 000 [equity US$ 3,000,000 and loan US$ 7,000,000]. The company will submit to the Commission the particulars of loan from bank/ financial institution under section 37 of Myanmar Investment Law after obtaining investment permit.

Mr. Uthai Tantipimolphan
Managing Director

Dated.

UTHAI TANTIPIMOLPHAN
MANAGING DIRECTOR

Myanmar C.P. Livestock Company Limited
MCPL

Myanmar C.P. Livestock Co., Ltd.
“Processing chicken and pork, Preserving and Sales of Meat” **Annex-2.3**
Investment Plan (Details of foreign capital)

Sr.	Particulars	Annex	In Kind/ in cash	Chicken		Pork		Total	
				Spec:	US$	Spec:	US$	US$	Equ Kyat
	Land								
1	Land delvelopment		In cash	28 Acres	308,000	21 Acres	230,000	538,000	860,800,000
									-
	Building								
1	Production building	Annex 2.5	In cash	3,000 sq.m	2,100,000	2,200 sq.m	1,540,000	3,640,000	5,824,000,000
2	Facility building and Office	Annex 2.5	In cash	800 sq.m	280,000	400 sq.m	140,000	420,000	672,000,000
3	Landscape Road and Fence	Annex 2.5	In cash	12 Acres	150,000	7 Acres	80,000	230,000	368,000,000
4	Resident and Compound	Annex 2.5	In cash	400 room	1,200,000	100 room	60,000	1,260,000	2,016,000,000
5	Health Neutral Park and Local market	Annex 2.5	In cash	10 Acres	42,000			42,000	67,200,000
								-	
	Machine and equipment							-	
								-	
1	Equptment and Machine for Production line	Annex 2.4	In cash	40,000 Birds/Da	1,500,000	500 Head/Day	350,000	1,850,000	2,960,000,000
2	High Voltage and Electrical work	Annex 2.4	In cash	500 Kva	200,000	300 Kva	150,000	350,000	560,000,000
3	Water treatment system	Annex 2.4	In cash	40 cu.m/Day	160,000	20 cu.m/hr	100,000	260,000	416,000,000
4	Waste Water treatment system	Annex 2.4	In cash	640 cu.m/Day	900,000	240 cu.m/Day	160,000	1,060,000	1,696,000,000
5	Fire fighting system	Annex 2.4	In cash	3,000 sq.m	210,000	2,000 sq.m	140,000	350,000	560,000,000
	TOTAL				7,050,000		2,950,000	10,000,000	16,000,000,000

Equity	3,000,000	30%
Loan (foreign or foreign bank branch in Myanmar)	7,000,000	70%
	10,000,000	

Approximate interest rate = 7.65% (Interest rate + Libor 3M for the period)

Myanmar C.P. Livestock Co., Ltd. **Annex 2.4 (A)**

"Processing chicken and pork, Preserving and Sales of Meat"

List of production equipment needed to be imported

2.4 A Machine and Equipment to be imported for chicken processing

Sr.	Name	A/U	Qty	Unit Prices US$	Amt US$
1	**Equptment and Machine for Production line**				**1,500,000**
1.1	Killing Department				152,585
	- Overhead conveyor Live Birds	1	Set		
	- Water bath stunner/Electric stunner	1	Set		
	- Crate washer	1	Machine		
	- Crate conveyor	1	Set		
	- Bleeding trough	1	Set		
	- Table Blood	1	Unit		
	- Blood Boiler	1	Unit		
	- Tank Blood	1	Unit		
1.2	Defeatering Department				125,806
	- Scalder	1	Set		
	- Plucker/Defeathering	2	set		
	- Washing System	1	Unit		
	- Hock Udloader	1	Unit		
	- Table Dreesing	1	Unit		
	- Leg Clean	1	Machine		
	- trough	1	Set		
	- Legs cutter	1	Unit		
	- Rotary feather	1	Unit		
	- Ventilation Systems	2	Unit		
1.3	Evisceration Department				102,232
	- Overhead conveyor Evisceration	1	Set		
	- trough	1	Set		
	- Neck cutter	1	Set		
	- Table Organ	1	Unit		
	- Tank Organ	1	Unit		
	- Table Intestine	1	Unit		
	- Table Head	1	Unit		
	- Inside/outside bird washer	1	Unit		
	- Un Loader	1	Unit		
	- Gizzard Cleaning	1	Machine		
	- Head Cutter	1	Machine		
	- Crate washer	1	Machine		
1.4	Chilling Department				108,646
	- Chiller 2.1 x 12 m	1	Set		
	- trough				
	- Table NNY	1	Set		
	- Tank NNY	2	Set		
	- Trooley NNY	4	Set		
	- Weight Scale	4	Set		
1.5	Cut Up Department				73,667
	- trough				
	- Conveyor Cone deboned	1	Set		
	- Deboned conveyor	3	Unit		
	- Vaccum pack/sealing machine	1	Unit		
	- Metal Detector Machine	1	Machine		

Myanmar C.P. Livestock Co., Ltd. **Annex 2.4 (A)**

“Processing chicken and pork, Preserving and Sales of Meat”

List of production equipment needed to be imported

2.4 A Machine and Equipment to be imported for chicken processing

Sr.	Name	A/U	Qty	Unit Prices US$	Amt US$
1.6	Special Cut Department				78,979
	- Tumble Machine	1	Machine		
	- Mixing Machine	1	Machine		
	- Cuting Product machine	4	Machine		
	- Conveyor Cuting Product	1	Unit		
	- Heat Seal/Sealing Macine	2	Machine		
	- Tank Marinate	4	Unit		
1.7	Generator 500 Kva	1	unit		80,182
1.8	Boiler machine 0.5 Ton , steam Line, Diesel	2	unit		152,346
1.9	Truck Scale	1	Set		26,059
1.10	Compressor System/Refrigeration system	1	System		229,532
1.11	Ice Machine 12 Ton/Day	1	set		121,212
1.12	Freezer Machine Room	1	set		137,454
1.13	Data Base System	1	Set		111,300
2	**Water treatment system (40 cu.m/Day)**	**1**	**System**		**160,000**
3	**Waste Water treatment system (640 cu.m/Day)**	**1**	**System**		**900,000**
4	**Fire fighting system (3,000 sq.m)**	**1**	**System**		**210,000**
5	**High Voltage and Electrical work (500 Kva)**	**1**	**System**		**200,000**
	- Electric transformer 500 Kva				
	- Main Disttribution bord contorl				
	- Electricity Control system				
	- All electric system				
	Total				**2,970,000**

Myanmar C.P. Livestock Co., Ltd. Annex-2.4 B

“Processing chicken and pork, Preserving and Sales of Meat”

2.4 B Building Requirement for Pork Processing

Sr.	Name	A/U	Qty	Unit Prices US$	Amt US$
1	**Equptment and Machine for Production line (500 Head/Day)**			**350,000**	**350,000**
1.1	Machine for Production line	1	Set		
	- Pork Weighting				
	- Electrical stuner				
	- Conveyor , Over head weighting				
	- Table , Bleeding table , Bleeding Elevator				
	- Scalder				
	- Defeatering				
	- trough ,				
	- Bunner				
	- Trooley				
	- Bleeding Conveyor				
	- Boiling tank for blood				
	- weighting scale				
1.2	- Metaldetector	1	Machine		
1.3	- Boiler 500 Kg/Hr	1	Set		
1.4	Compressor System/Refrigeration system				
	- Deboning Room	1	Set		
	- Product Chill Room	1	Set		
	- Pork Carcass	1	Set		
1.5	- Vaccum pack	1	machine		
1.6	- Data system	1	Set		
1.7	- Crate washer	1	Machine		
1.8	- Washing maching	2	Set		
2	High Voltage and Electrical work (300 Kva)			150,000	150,000
	- Electrical system	1	Set		
	- Generator 315 Kva	1	Set		
	- Electric transformer 300 Kva	1	Set		
3	Water treatment system (20 cu.m/hr)	1	Set	100,000	100,000
4	Waste Water treatment system (240 cu.m/Day)	1	Set	160,000	160,000
5	Fire fighting system (2,000 sq.m)	1	Set	140,000	140,000
	Total				**900,000**

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat”

Annex-2.5 A

2.5 A Building Requirement for Chicken Processing

Sr.	Name	Floor Sq M	Measurement (Meter)			Type	Amt US$
			Length	Width	Height (column)		
1	**Production building (3,000 sq.m)**	**1 Building**			**6**	**Reinforced Concrete**	**2,100,000**
2	**Facility building and Office (800 sq,m)**						**280,000**
	- Warehouse Area	1 Building			4	Reinforced Concrete	
	- Cleaning Truck Parking	1 Building			4	Reinforced Concrete	
	- Canteen	1 Building			4	Reinforced Concrete	
	- Motor Parking	1 Building			3	Reinforced Concrete	
	- Office	1 Building			4	Reinforced Concrete	
	- Administation	1 Building			4	Reinforced Concrete	
	- Truck Parking	1 Building			4	Reinforced Concrete	
	- Machine room	1 Building			4	Reinforced Concrete	
	- Toilet	1 Building			4	Reinforced Concrete	
	- Guard House	2 Building			4	Reinforced Concrete	
	- Truck Scale	1 Building			4	Reinforced Concrete	
	- Customer Service	1 Building			3	Reinforced Concrete	
	- Basket Cleaning	1 Building			4	Reinforced Concrete	
3	**Landscape Road and Fence (12 Acres)**	**1 Set**				**Reinforced Concrete**	**150,000**
4	**Worker Dormitory**	**400 room**				**Reinforced Concrete**	**1,200,000**
5	**Health Neutral Park and Local market (10 Acres)**	**10 Acres**				**Reinforced Concrete**	**42,000**
	TOTAL						**3,772,000**

Myanmar C.P. Livestock Co., Ltd.

"Processing chicken and pork, Preserving and Sales of Meat" Annex-2.5 B

2.5 B Building Requirement for Pork Processing

Sr.	Name	Floor Sq M	Measurement (Meter)			Type	Amt US$
			Length	Width	Height (column)		
1	**Production building (2,200 sq.m)**	**1 Building**			**6**	**Reinforced Concrete**	**1,540,000**
2	**Facility building and Office (400 sq.m)**	**1 Set**				**Reinforced Concrete**	**140,000**
	Canteen Building	1 Building			6	Reinforced Concrete	
	Office	1 Building			6	Reinforced Concrete	
	Administation	1 Building			6	Reinforced Concrete	
	Warehouse Area	1 Building			6	Reinforced Concrete	
	Cleaning Truck Parking	1 Building			6	Reinforced Concrete	
	Motor Parking	1 Building			4	Reinforced Concrete	
	Machine room	1 Building			6	Reinforced Concrete	
	Toilet	1 Building			6	Reinforced Concrete	
	Guard House	2 Building			6	Reinforced Concrete	
	Customer Service	1 Building			6	Reinforced Concrete	
	Basket Cleaning	1 Building			6	Reinforced Concrete	
	Dormitory	1 Building			6	Reinforced Concrete	
3	**Landscape Road and Fence (7 Acres)**	**1 Set**				**Reinforced Concrete**	**80,000**
4	**Worker Dormitory (100 room)**	**1 Set**				**Reinforced Concrete**	**60,000**
	TOTAL						**1,820,000**

2.6 A Employee for Chicken Processing

Sr. No.	Description	No.	Salary/ Person/ month	Total Salary/ Year
(A)	**Operatoin**		Kyat	Kyat
	Production			
1	Assistance Vice President	1	3,600,000	43,200,000
2	Genaral Manager	1	2,550,000	30,600,000
3	Department Manager	1	1,500,000	18,000,000
4	Section Manager	6	900,000	64,800,000
5	Officer	2	450,000	10,800,000
6	Worker	314	366,000	1,379,088,000
	Warehouse			
1	Department Manager	1	1,500,000	18,000,000
2	Section Manager	6	900,000	64,800,000
3	Worker	76	366,000	333,792,000
	Planing			
1	Department Manager	1	1,500,000	18,000,000
2	Section Manager	1	900,000	10,800,000
	Engineering			
1	Department Manager	1	1,500,000	18,000,000
2	Section Manager	2	900,000	21,600,000
3	Officer	10	450,000	54,000,000
	Quality Control			
1	Genaral Manager	1	2,550,000	30,600,000
3	Section Manager	2	900,000	21,600,000
5	Worker	28	366,000	122,976,000
	Sub-total	454		2,260,656,000
	Adminstration			
	Adminis			
	Department Manager	1	1,500,000	18,000,000
	Officer	1	450,000	5,400,000
	Worker	20	366,000	87,840,000
	Safty			0
	Section Manager	1	900,000	10,800,000
	Nurse	2	450,000	10,800,000
	Human Resore			0
	Department Manager	1	1,500,000	18,000,000
	Section Manager	1	900,000	10,800,000
	Accounting			0
	Genaral manager	1	2,550,000	30,600,000
	Department manager	1	1,500,000	18,000,000
	Section manager	1	900,000	10,800,000
	Officer	1	450,000	5,400,000
	Sub-total	31		226,440,000
	Sales & Marketing			
	Sales			
	Department manager	1	1,500,000	18,000,000
	Section manager	2	900,000	21,600,000
	Officer	2	450,000	10,800,000
	Logistic			0
	Department Manager	1	1,500,000	18,000,000
	Section Manager	2	900,000	21,600,000
	Officer	2	450,000	10,800,000
	Sub-total	10		100,800,000
Total Local Salary		495		2,587,896,000

2.6 A Employee for Pork Processing

Sr. No.	Description	No.	Salary/ Person/ month	Total Salary/ Year
(A)	**Operatoin**		Kyat	Kyat
	Production			
2	Genaral Manager	1	2,550,000	30,600,000
3	Department Manager	1	1,500,000	18,000,000
4	Section Manager	2	900,000	21,600,000
5	Officer	2	450,000	10,800,000
6	Worker	204	366,000	895,968,000
	Warehouse			
1	Department Manager	1	1,500,000	18,000,000
2	Section Manager	4	900,000	43,200,000
3	Worker	38	366,000	166,896,000
	Planing			
1	Department Manager	1	1,500,000	18,000,000
	Engineering			
1	Department Manager	1	1,500,000	18,000,000
3	Officer	10	450,000	54,000,000
	Quality Control			
1	Department Manager	1	2,550,000	30,600,000
3	Section Manager	2	900,000	21,600,000
	Sub-total	268		1,347,264,000
	Adminstration			
	Adminis			
	Department Manager	1	1,500,000	18,000,000
	Worker	8	366,000	35,136,000
	Safty			0
	Section Manager	1	900,000	10,800,000
	Nurse	2	450,000	10,800,000
	Human Resore			0
	Department Manager	1	1,500,000	18,000,000
	Accounting			0
	Genaral manager	1	2,550,000	30,600,000
	Department manager	1	1,500,000	18,000,000
	Section manager	1	900,000	10,800,000
	Officer	1	450,000	5,400,000
	Sub-total	17		157,536,000
	Sales & Marketing			
	Sales			
	Department manager	1	1,500,000	18,000,000
	Section manager	2	900,000	21,600,000
	Officer	2	450,000	10,800,000
	Logistic			0
	Department Manager	1	1,500,000	18,000,000
	Section Manager	2	900,000	21,600,000
	Officer	2	450,000	10,800,000
	Sub-total	10		100,800,000
Total Local Salary		295		1,605,600,000

MYANMAR C.P. LIVESTOCK CO.,LTD.
မြန်မာ စီ. ပီ. လိုက်(ဖ်) စတော့(ခ်) ကုမ္ပဏီလီမိတက်
MCPL
135, Pyay Road, 8½ Mile, Mayangone Township, Yangon, Union of Myanmar.
Tel : (951) 660546 Fax : (951) 663710

Annex 2.7

Myanmar C.P. Livestock Co., Ltd.
"Processing chicken and pork, Preserving and Sales of Meat"

Land Development Plan and Cost

Project	Area	Cost (US$)
Chicken	28 acres	308,000
Pork	21 acres	230,000
Total		538,000

DESCRIPTION OF GPS STATION

(1) Description

Number of Station	**GPS 1**	Name of Station	**GPS 1**
Area	No.2 & No.7 Rd Junction, East Dagon Township.	Project	Slaughterhouse Project
UTM Zone No.	**47**		Ellip. Height
WGS 84 Geodetic Coordinates	**Lat. 16°56'51.85507"N**	**Long. 96°16'59.75747"E**	**-37.178 m**
WGS 84 Ground Coordinates	**N. 1875774.237 m**	**E. 210651.392 m**	**MSL Ht 5.427 m**

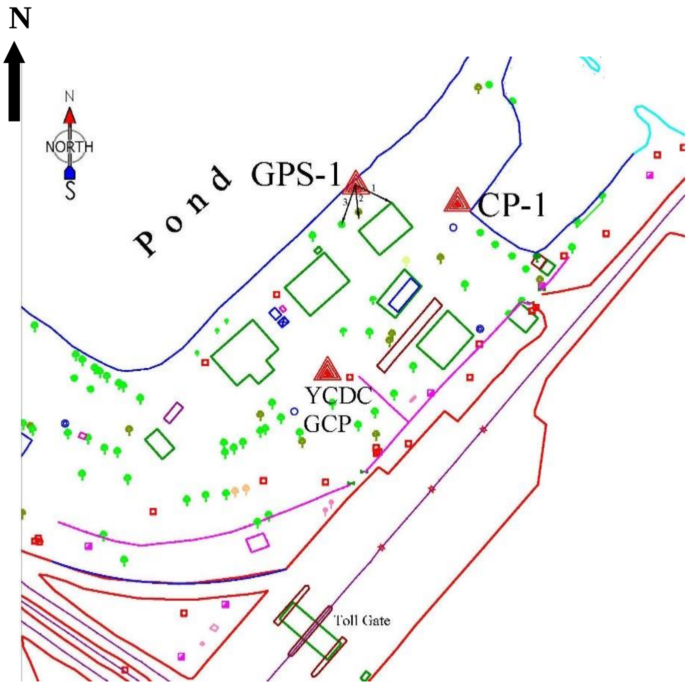
(2) Location

GPS 1 is located on the east bank of pond which is located at the south side of Laguanbyin creek, near the north side of corner of No.2 road and No.7 road junction, East Dagon Township.

(3) Reference Marks

No.	**Reference Marks**	**Mag. Bearing**	**Distance**
1	GPS-1 to north corner of Cattle Pen temporary building	115°	11.9 m
2	GPS-1 to Rain Tree at South direction	173°	9.9 m
3	GPS-1 to Coco Tree at South West direction	199°	12.4 m

(4) Sketch







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(5)	**Type;**	**Concrete pillar with centering steel rod**	
(6)	**Construction**	**Above / Under ground level**	15 cm / 50 cm
		Ht. of centering mark above ground level	15 cm
		Date of construction	9-10-2018

DESCRIPTION OF GPS STATION

(1) Description

Number of Station	GPS 2	Name of Station	GPS 2
Area	No.2 & No.7 Rd Junction, East Dagon Township.	Project	Slaughterhouse Project
UTM Zone No.	47		Ellip. Height
WGS 84 Geodetic Coordinates	**Lat. 16°56'54.76658"N**	**Long. 96°16'49.61586"E**	**-37.074 m**
WGS 84 Ground Coordinates	**N. 1875867.884 m**	**E. 210352.596 m**	**MSL Ht 5.538 m**

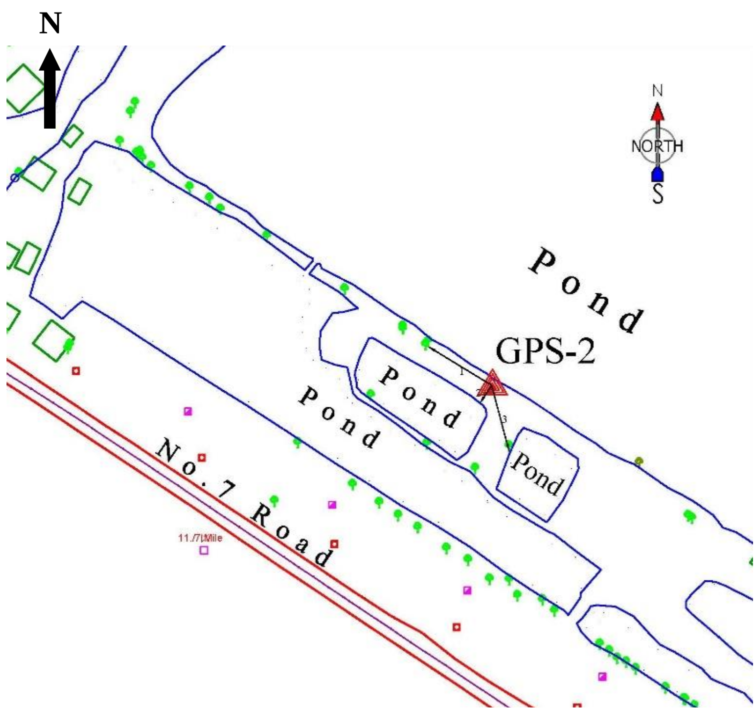
(2) Location

GPS 2 is located on the south bank of pond which is located at the south side of Laguanbyin creek, near the north side of corner of No.2 road and No.7 road junction, East Dagon Township.

(3) Reference Marks

No.	Reference Marks	Mag. Bearing	Distance
1	GPS-2 to Rain Tree at North West direction	301 °	20.3 m
2	GPS-2 to pond edge at South direction	204 °	5.9 m
3	GPS-2 to Coco Tree at South West direction	165 °	18.5 m

(4) Sketch







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(5)	**Type;**	**Concrete pillar with centering steel rod**	
(6)	**Construction**	**Above / Under ground level**	15 cm / 50 cm
		Ht. of centering mark above ground level	15 cm
		Date of construction	9-10-2018

DESCRIPTION OF GPS STATION

(1) Description

Number of Station	**GPS 3**	Name of Station	**GPS 3**
Area	No.2 & No.7 Rd Junction, East Dagon Township.	Project	Slaughterhouse Project
UTM Zone No.	**47**		Ellip. Height
WGS 84 Geodetic Coordinates	**Lat. 16°57'00.00014"N**	**Long. 96°16'55.59447"E**	**-37.117 m**
WGS 84 Ground Coordinates	**N. 1876026.306 m**	**E. 210531.696 m**	**MSL Ht 5.491 m**

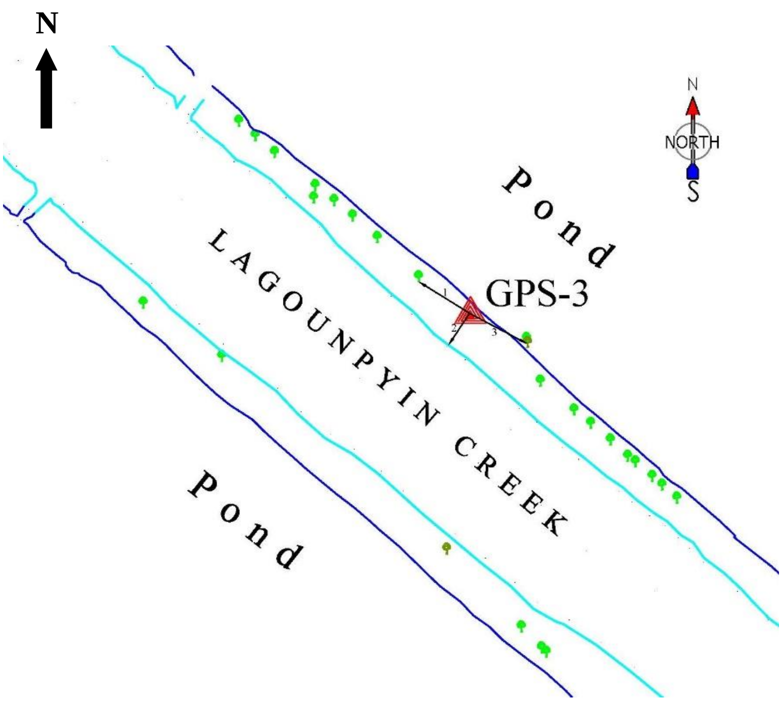
(2) Location

GPS 3 is located on the bank between Laguanbyin creek and North side pond, near the north side corner of No.2 road and No.7 road junction, East Dagon Township.

(3) Reference Marks

No.	Reference Marks	Mag. Bearing	Distance
1	GPS-3 to Tree at South East direction	117 °	16.8 m
2	GPS-3 to Creek edge at South direction	213 °	9.9 m
3	GPS-3 to Tree at North West direction	301 °	15.6 m

(4) Sketch







`

(5)	**Type;**	**Concrete pillar with centering steel rod**	
(6)	**Construction**	**Above / Under ground level**	15 cm / 50 cm
		Ht. of centering mark above ground level	15 cm
		Date of construction	9-10-2018

DESCRIPTION OF GPS STATION

(1) Description

Number of Station	**GPS 4**	Name of Station	**GPS 4**	
Area	No.2 & No.7 Rd Junction, East Dagon Township.	Project	Slaughterhouse Project	
UTM Zone No.	**47**			Ellip. Height
WGS 84 Geodetic Coordinates	**Lat. 16°57'03.85390"N**	**Long. 96°17'01.79889"E**		**-37.523 m**
WGS 84 Ground Coordinates	**N. 1876142.224 m**	**E. 210716.888 m**		**MSL Ht 5.076 m**

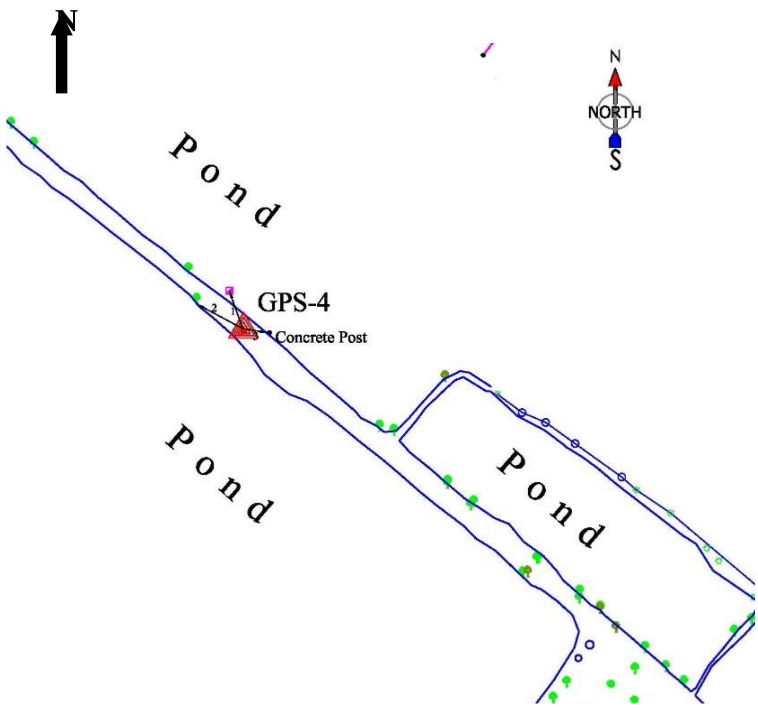
(2) Location

GPS 4 is located on the North bank of pond which is located at North side of Laguanbyin creek, near the north side corner of No.2 road and No.7 road junction, East Dagon Township.

(3) Reference Marks

No.	Reference Marks	Mag. Bearing	Distance
1	GPS-4 to Telepost at North direction	340 °	10.9 m
2	GPS-4 to Tree at North West direction	298 °	14.0 m
3	GPS-4 to Boundary concrete post at East direction	99 °	6.8 m

(4) Sketch







(5)	**Type;**	**Concrete pillar with centering steel rod**	
(6)	**Construction**	**Above / Under ground level**	15 cm / 50 cm
		Ht. of centering mark above ground level	15 cm
		Date of construction	9-10-2018

DESCRIPTION OF GPS STATION

(1) Description

Number of Station	**GPS 5**	Name of Station	**GPS 5**
Area	No.2 & No.7 Rd Junction, East Dagon Township.	Project	Slaughterhouse Project
UTM Zone No.	**47**		Ellip. Height
WGS 84 Geodetic Coordinates	**Lat. 16°56'56.42497"N**	**Long. 96°17'00.08113"E**	**-37.431 m**
WGS 84 Ground Coordinates	**N. 1875914.575 m**	**E. 210662.911 m**	**MSL Ht 5.1741 m**

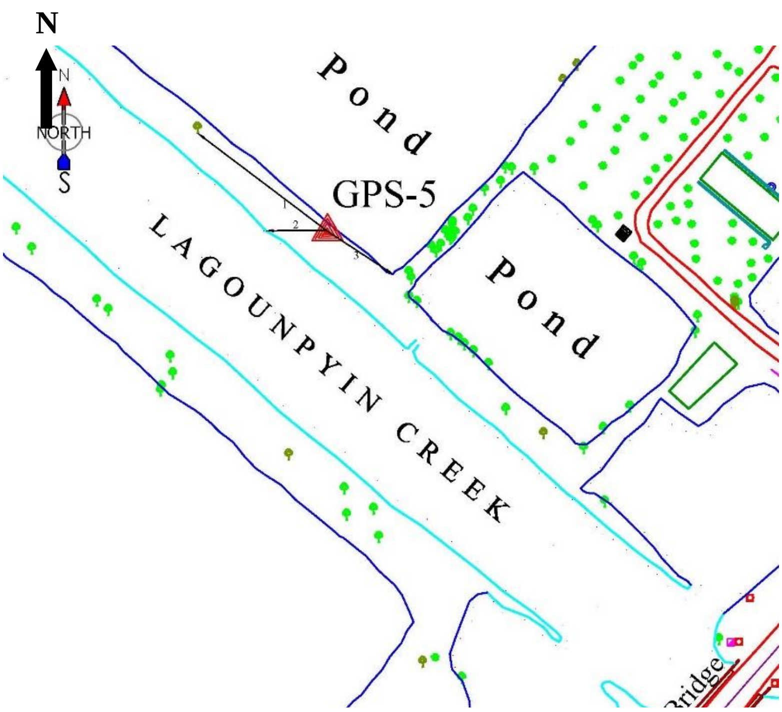
(2) Location

GPS 5 is located on the bank between Laguanbyin creek and North side pond, near the north side corner of No.2 road and No.7 road junction, East Dagon Township.

(3) Reference Marks

No.	Reference Marks	Mag. Bearing	Distance
1	GPS-5 to Tree at South East direction	307 °	41.9 m
2	GPS-5 to Creek edge at South West direction	223 °	9.6 m
3	GPS-5 to corner of pond at South East direction	123 °	20.6 m

(4) Sketch







`

(5)	**Type;**	**Concrete pillar with centering steel rod**	
(6)	**Construction**	**Above / Under ground level**	15 cm / 50 cm
		Ht. of centering mark above ground level	15 cm
		Date of construction	9-10-2018

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat”

Raw Material - Chicken (Local purchase)

Annex-2.8 (A)

1650 1650 1650 1650 1650 1650 1650

Sr.	Particulars	Unit Price	Year 1		Year 2		Year 3		Year 4	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Chicken Live Birds(KG)	1,650.00	21,094,990	34,806,733,859	25,681,420	42,374,342,444	30,714,986	50,679,726,685	35,603,699	58,746,104,129
	Utilitzation		77%		93%		56%		67%	

Sr.	Particulars	Unit Price	Year 5		Year 6		Year 7		Year 8	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Chicken Live Birds(KG)	1,650.00	40,951,009	67,569,164,431	47,034,587	77,607,067,827	53,952,718	89,021,985,475	60,433,256	99,714,872,488
	Utilitzation		77%		88%		101%		76%	

Sr.	Particulars	Unit Price	Year 9		Year 10	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Chicken Live Birds(KG)	1,650.00	67,724,638	111,745,652,548	75,932,367	125,288,404,920
	Utilitzation		85%		95%	

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat”

2.8 B Raw for Pork Processing

Annex-2.8 (B)

2600 2600 2600 2600 2600 2600 2600 2600

Sr.	Particulars	Unit Price	Year 1		Year 2		Year 3		Year 4	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Pig Live Heads(KG)	2,600.00	6,900,000	17,940,000,000	10,800,000	28,080,000,000	16,200,000	42,120,000,000	19,500,000	50,700,000,000
			38%		60%		90%		54%	

Sr.	Particulars	Unit Price	Year 5		Year 6		Year 7		Year 8	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Pig Live Heads(KG)	2,600.00	23,400,000	60,840,000,000	28,080,000	73,008,000,000	33,696,000	87,609,600,000	38,750,400	100,751,040,000
			65%		78%		94%		72%	

Sr.	Particulars	Unit Price	Year 9		Year 10	
		Equ MMK/kg	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	Pig Live Heads(KG)	2,600.00	44,562,960	115,863,696,000	49,019,256	127,450,065,600
			83%		91%	

Myanmar C.P. Livestock Co., Ltd. Annex 2.9

“Processing chicken and pork, Preserving and Sales of Meat”

List of production input to be imported

Sr.	**Ingredients Import items**	**Unit**	**Unit Price US/Kg**	**Qty (Kg)**	**Amt (US$)**
1	Refine Salt	Kg	0.39	1,117	436
2	Sugar	Kg	0.61	659	399
3	Paprika Oil	Kg	10.86	135	1,467
4	BBQ Seasoning	Kg	23.30	720	16,787
5	Garlic powder	Kg	8.25	454	3,748
6	Sodium Tripolyphosphate	Kg	0.97	1,057	1,026
7	Capscium oil	Kg	41.57	135	5,615
	Total			4,277	29,478

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat” Annex-2.10 (A)

Production and Sales (Chicken)

Sr.	Particulars	Sale price ks/kg	Year 1		Year 2		Year 3		Year 4	
			Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	9 Pieces Cut	3,650	3,328,365	12,148,532,250	3,827,620	13,970,812,088	4,401,763	16,066,433,901	5,062,027	18,476,398,986
2	10 Pieces Cut	3,200	2,142,496	6,855,987,200	2,463,870	7,884,385,280	2,833,451	9,067,043,072	3,258,469	10,427,099,533
3	Chichen Pieces	2,585	3,148,412	8,138,645,020	4,092,936	10,580,238,526	5,320,816	13,754,310,084	6,118,939	15,817,456,596
4	NNY with organ	2,150	4,909,676	10,555,803,400	6,382,579	13,722,544,420	7,659,095	16,467,053,304	9,190,913	19,760,463,965
5	Internal transfer	2,605	2,555,334	6,656,645,070	2,938,634	7,655,141,831	3,379,429	8,803,413,105	3,886,344	10,123,925,071
6	Organ	1,100	3,323,108	3,655,418,800	3,921,267	4,313,394,184	4,663,233	5,129,556,600	5,238,712	5,762,583,200
Total			19,407,391	48,011,031,740	23,626,906	58,126,516,328	28,257,787	69,287,810,065	32,755,404	80,367,927,351

Sr.	Particulars	Sale price ks/kg	Year 5		Year 6		Year 7		Year 8	
			Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	9 Pieces Cut	3,650	5,568,230	20,324,038,884	6,125,053	22,356,442,773	6,737,558	24,592,087,050	7,411,314	27,051,295,755
2	10 Pieces Cut	3,200	3,747,239	11,991,164,463	4,309,325	13,789,839,132	4,955,723	15,858,315,002	5,699,082	18,237,062,252
3	Chichen Pieces	2,585	7,342,726	18,980,947,916	8,811,272	22,777,137,499	10,573,526	27,332,564,999	12,159,555	31,432,449,748
4	NNY with organ	2,150	10,845,278	23,317,347,478	12,472,070	26,814,949,600	14,342,880	30,837,192,040	15,777,168	33,920,911,244
5	Internal transfer	2,605	4,274,978	11,136,317,578	4,702,476	12,249,949,336	5,172,723	13,474,944,269	5,689,996	14,822,438,696
6	Organ	1,100	5,896,477	6,486,124,700	6,851,625	7,536,787,500	7,854,090	8,639,499,000	8,861,481	9,747,629,100
Total			37,674,928	92,235,941,019	43,271,820	105,525,105,840	49,636,501	120,734,602,360	55,598,596	135,211,786,796

Sr.	Particulars	Sale price ks/kg	Year 9		Year 10	
			Qty (KG)	Amt MMK	Qty (KG)	Amt MMK
1	9 Pieces Cut	3,650	8,152,445	29,756,425,330	8,967,690	32,732,067,864
2	10 Pieces Cut	3,200	6,553,944	20,972,621,590	7,537,036	24,118,514,829
3	Chichen Pieces	2,585	13,983,488	36,147,317,211	16,081,012	41,569,414,792
4	NNY with organ	2,150	17,354,885	37,313,002,369	19,090,373	41,044,302,606
5	Internal transfer	2,605	6,258,995	16,304,682,566	6,884,895	17,935,150,822
6	Organ	1,100	10,002,909	11,003,199,900	11,296,772	12,426,449,200
Total			62,306,667	151,497,248,966	69,857,777	169,825,900,112

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat” Annex-2.10 (B)

Production and Sales (Pork)

2600

Sr.	Particulars	Year 1	Year 2	Year 3	Year 4	Year 5
1	Qty (KG)	6,210,000	9,720,000	14,580,000	17,550,000	21,060,000
2	Unit Price (Ks/KG)	3,700	3,700	3,700	3,700	3,700
3	Amt MMK	22,977,000,000	35,964,000,000	53,946,000,000	64,935,000,000	77,922,000,000

Sr.	Particulars	Year 6	Year 7	Year 8	Year 9	Year 10
1	Qty (KG)	25,272,000	30,326,400	34,875,360	40,106,664	44,117,330
2	Unit Price (Ks/KG)	3,700	3,700	3,700	3,700	3,700
3	Amt MMK	93,506,400,000	112,207,680,000	129,038,832,000	148,394,656,800	163,234,122,480

Myanmar C.P. Livestock Co., Ltd. Annex-2.11

"Processing chicken and pork, Preserving and Sales of Meat"

Income Statement

		Year 1	Year 2	Year 3
Production & Sales	Ton			
Income				
Chicken meat sales	Kyat	48,011,031,740	58,126,516,328	69,287,810,065
Pork meat sales	Kyat	22,977,000,000	35,964,000,000	53,946,000,000
Net Income	Kyat	70,988,031,740	94,090,516,328	123,233,810,065
Cost of Good Sold	Kyat	64,577,314,220	84,228,874,646	109,210,262,048
Raw - Chicken	Kyat	34,806,733,859	42,374,342,444	50,679,726,685
Raw - Pig	Kyat	17,940,000,000	28,080,000,000	42,120,000,000
Production salary (chicken)	Kyat	2,260,656,000	2,486,721,600	2,735,393,760
Production salary (pork)	Kyat	1,347,264,000	1,481,990,400	1,630,189,440
Premix(Local)	Kyat	784,823,264	1,045,685,759	1,509,432,067
Premix(Import)	Kyat	47,165,432	61,315,062	79,709,580
Packaging	Kyat	710,957,763	829,444,238	1,102,850,852
Fuel	Kyat	709,880,317	940,905,163	1,232,338,101
Factory Supplies	Kyat	1,064,820,476	1,411,357,745	1,848,507,151
Insurance	Kyat	112,000,000	112,000,000	112,000,000
Loan interest	Kyat	856,800,000	856,800,000	856,800,000
Rent	Kyat	864,476,636	864,476,636	864,476,636
Land Used Premium	Kyat	69,657,600	46,438,400	
Repairs & Supplies	Kyat	1,313,278,587	1,740,674,552	2,279,825,486
Other expenese	Kyat	496,916,222	658,633,614	862,636,670
Utilities	Kyat	141,976,063	188,181,033	246,467,620
Depreciation & Amortization	Kyat	1,049,908,000	1,049,908,000	1,049,908,000
Operating Profit	Kyat	6,410,717,520	9,861,641,682	14,023,548,017
Selling and Adminstrative Expenses		5,909,678,381	7,700,922,324.60	9,951,082,714.89
Selling and Distributions Exper	Kyat	1,774,700,794	2,352,262,908	3,080,845,252
Salary Chicken	Kyat	100,800,000	110,880,000	121,968,000
Salary Portk	Kyat	100,800,000	110,880,000	121,968,000
Adminstrative Expenses	Kyat	3,549,401,587	4,704,525,816	6,161,690,503
Salary Chicken	Kyat	226,440,000	249,084,000	273,992,400
Salary Portk	Kyat	157,536,000	173,289,600	190,618,560
Profit before tax		501,039,140	2,160,719,358	4,072,465,302
		1%	2%	3%
Income tax (25%)				
Net profit after tax		501,039,140	2,160,719,358	4,072,465,302
CSR (2% on profit after tax)		10,020,783	43,214,387	81,449,306

Myanmar C.P. Livestock Co., Ltd. Annex-2.11

"Processing chicken and pork, Preserving and Sales of Meat"

Income Statement

		Year 4	Year 5	Year 6
Production & Sales	Ton			
Income				
Chicken meat sales	Kyat	80,367,927,351	92,235,941,019	105,525,105,840
Pork meat sales	Kyat	64,935,000,000	77,922,000,000	93,506,400,000
Net Income	Kyat	145,302,927,351	170,157,941,019	199,031,505,840
Cost of Good Sold	Kyat	128,097,103,750	149,713,693,198	174,403,432,025
Raw - Chicken	Kyat	58,746,104,129	67,569,164,431	77,607,067,827
Raw - Pig	Kyat	50,700,000,000	60,840,000,000	73,008,000,000
Production salary (chicken)	Kyat	3,008,933,136	3,309,826,450	3,640,809,095
Production salary (pork)	Kyat	1,793,208,384	1,972,529,222	2,169,782,145
Premix(Local)	Kyat	2,206,074,804	2,933,397,914	3,373,407,602
Premix(Import)	Kyat	79,709,580	79,709,580	79,709,580
Packaging	Kyat	1,394,205,395	1,706,669,062	1,962,669,421
Fuel	Kyat	1,453,029,274	1,701,579,410	1,990,315,058
Factory Supplies	Kyat	2,179,543,910	2,552,369,115	2,985,472,588
Insurance	Kyat	112,000,000	112,000,000	112,000,000
Loan interest	Kyat	514,080,000	342,720,000	
Rent	Kyat	864,476,636	864,476,636	950,924,299
Land Used Premium	Kyat			
Repairs & Supplies	Kyat	2,688,104,156	3,147,921,909	3,682,082,858
Other expenese	Kyat	1,017,120,491	1,191,105,587	1,393,220,541
Utilities	Kyat	290,605,855	340,315,882	398,063,012
Depreciation & Amortization	Kyat	1,049,908,000	1,049,908,000	1,049,908,000
Operating Profit	Kyat	17,205,823,601	20,444,247,821	24,628,073,814
Selling and Adminstrative Expenses		11,677,121,207.29	13,619,187,398.03	15,870,438,941.73
Selling and Distributions Expe	Kyat	3,632,573,184	4,253,948,525	4,975,787,646
Salary Chicken	Kyat	134,164,800	147,581,280	162,339,408
Salary Portk	Kyat	134,164,800	147,581,280	162,339,408
Adminstrative Expenses	Kyat	7,265,146,368	8,507,897,051	9,951,575,292
Salary Chicken	Kyat	301,391,640	331,530,804	364,683,884
Salary Portk	Kyat	209,680,416	230,648,458	253,713,303
Profit before tax		5,528,702,393	6,825,060,423	8,757,634,873
		4%	4%	4%
Income tax (25%)		1,382,175,598	1,706,265,106	2,189,408,718
Net profit after tax		4,146,526,795	5,118,795,317	6,568,226,154
CSR (2% on profit after tax)		82,930,536	102,375,906	131,364,523

Myanmar C.P. Livestock Co., Ltd. Annex-2.11

“Processing chicken and pork, Preserving and Sales of Meat”

Income Statement

		Year 7	Year 8	Year 9
Production & Sales	Ton			
Income				
Chicken meat sales	Kyat	120,734,602,360	135,211,786,796	151,497,248,966
Pork meat sales	Kyat	112,207,680,000	129,038,832,000	148,394,656,800
Net Income	Kyat	232,942,282,360	264,250,618,796	299,891,905,766
Cost of Good Sold	Kyat	203,581,736,118	230,619,389,116	261,395,618,561
Raw - Chicken	Kyat	89,021,985,475	99,714,872,488	111,745,652,548
Raw - Pig	Kyat	87,609,600,000	100,751,040,000	115,863,696,000
Production salary (chicken)	Kyat	4,004,890,004	4,405,379,004	4,845,916,905
Production salary (pork)	Kyat	2,386,760,359	2,625,436,395	2,887,980,035
Premix(Local)	Kyat	3,879,418,742	4,461,331,553	5,130,531,286
Premix(Import)	Kyat	79,709,580	79,709,580	79,709,580
Packaging	Kyat	2,257,069,834	2,595,630,309	2,984,974,856
Fuel	Kyat	2,329,422,824	2,642,506,188	2,998,919,058
Factory Supplies	Kyat	3,494,134,235	3,963,759,282	4,498,378,586
Insurance	Kyat	112,000,000	112,000,000	112,000,000
Loan interest	Kyat			
Rent	Kyat	950,924,299	950,924,299	950,924,299
Land Used Premium	Kyat			
Repairs & Supplies	Kyat	4,309,432,224	4,888,636,448	5,548,000,257
Other expenese	Kyat	1,630,595,977	1,849,754,332	2,099,243,340
Utilities	Kyat	465,884,565	528,501,238	599,783,812
Depreciation & Amortization	Kyat	1,049,908,000	1,049,908,000	1,049,908,000
Operating Profit	Kyat	29,360,546,242	33,631,229,680	38,496,287,205
Selling and Adminstrative Expenses		18,508,054,781.14	20,959,918,374.25	23,747,127,093.43
Selling and Distributions Exper	Kyat	5,823,557,059	6,606,265,470	7,497,297,644
Salary Chicken	Kyat	178,573,349	196,430,684	216,073,752
Salary Portk	Kyat	178,573,349	196,430,684	216,073,752
Adminstrative Expenses	Kyat	11,647,114,118	13,212,530,940	14,994,595,288
Salary Chicken	Kyat	401,152,273	441,267,500	485,394,250
Salary Portk	Kyat	279,084,634	306,993,097	337,692,407
Profit before tax		10,852,491,461	12,671,311,306	14,749,160,111
		5%	5%	5%
Income tax (25%)		2,713,122,865	3,167,827,826	3,687,290,028
Net profit after tax		8,139,368,596	9,503,483,479	11,061,870,084
CSR (2% on profit after tax)		162,787,372	190,069,670	221,237,402

Myanmar C.P. Livestock Co., Ltd. Annex-2.11

“Processing chicken and pork, Preserving and Sales of Meat”

Income Statement

		Year 10
Production & Sales	Ton	
Income		
Chicken meat sales	Kyat	169,825,900,112
Pork meat sales	Kyat	163,234,122,480
Net Income	Kyat	333,060,022,592
Cost of Good Sold	Kyat	290,256,782,282
Raw - Chicken	Kyat	125,288,404,920
Raw - Pig	Kyat	127,450,065,600
Production salary (chicken)	Kyat	5,330,508,595
Production salary (pork)	Kyat	3,176,778,038
Premix(Local)	Kyat	5,900,110,979
Premix(Import)	Kyat	79,709,580
Packaging	Kyat	3,432,721,084
Fuel	Kyat	3,330,600,226
Factory Supplies	Kyat	4,995,900,339
Insurance	Kyat	112,000,000
Loan interest	Kyat	
Rent	Kyat	950,924,299
Land Used Premium	Kyat	
Repairs & Supplies	Kyat	6,161,610,418
Other expenese	Kyat	2,331,420,158
Utilities	Kyat	666,120,045
Depreciation & Amortization	Kyat	1,049,908,000
Operating Profit	Kyat	42,803,240,310
Selling and Adminstrative Expenses		26,360,259,271.53
Selling and Distributions Expe	Kyat	8,326,500,565
Salary Chicken	Kyat	237,681,127
Salary Portk	Kyat	237,681,127
Adminstrative Expenses	Kyat	16,653,001,130
Salary Chicken	Kyat	533,933,675
Salary Portk	Kyat	371,461,647
Profit before tax		16,442,981,038
		5%
Income tax (25%)		4,110,745,260
Net profit after tax		12,332,235,779
CSR (2% on profit after tax)		246,644,716

Myanmar C.P. Livestock Co., Ltd.
"Processing chicken and pork, Preserving and Sales of Meat"
Investment Plan (Details of foreign capital)

Annex-2.12

Sr.	Particulars	Chicken		Pork		Amount US$	Percentage	1 to 10 Year	11 to 20 Year
		Spec:	US$	Spec:	US$				
	Depreciation								
	Building								
1	Production building	3,000 sq.m	2,100,000	2,200 sq.m	1,540,000	3,640,000	5%	182,000	182,000
2	Facility building and Office	800 sq.m	280,000	400 sq.m	140,000	420,000	5%	21,000	21,000
3	Landscape Road and Fence	12 Acres	150,000	7 Acres	80,000	230,000	5%	11,500	11,500
4	Resident and Compound	400 room	1,200,000	100 room	60,000	1,260,000	5%	63,000	63,000
5	Health Neutral Park and Local market	10 Acres	42,000		-	42,000	5%	2,100	2,100
			-		-	-		-	
	Machine and equipment		-		-	-		-	-
			-		-	-		-	
1	Equptment and Machine for Production line	40,000 Birds/Day	1,500,000	500 Head/Day	350,000	1,850,000	10%	185,000	
2	High Voltage and Electrical work	500 Kva	200,000	300 Kva	150,000	350,000	10%	35,000	
3	Water treatment system	40 cu.m/Day	160,000	20 cu.m/hr	100,000	260,000	10%	26,000	
4	Waste Water treatment system	640 cu.m/Day	900,000	240 cu.m/Day	160,000	1,060,000	10%	106,000	
5	Fire fighting system	3,000 sq.m	210,000	2,000 sq.m	140,000	350,000	10%	35,000	
						-		-	
						-		-	
	Amortization					-		-	
						-		-	
1	Land development	28 Acres	308,000	21 Acres	230,000	538,000	2%	10,760	10,760
						-			
	TOTAL		7,050,000		2,950,000	10,000,000		677,360	290,360

Loan Plan

Year	Receiving loan	Repayment of loan			Balance
		Principal	Interest	Total	
Construction	7,000,000		535,500	535,500	7,000,000
Year 1			535,500	535,500	7,000,000
Year 2		1,400,000	535,500	1,935,500	5,600,000
Year 3		1,400,000	428,400	1,828,400	4,200,000
Year 4		1,400,000	321,300	1,721,300	2,800,000
Year 5		1,400,000	214,200	1,614,200	1,400,000
Year 6		1,400,000	107,100	1,507,100	-
			-	-	-
			-	-	-
	7,000,000	7,000,000	2,677,500	9,142,000	

Interest rate = 7.65%

[5.% + Approximate Libor Rate of 2.65%]

Myanmar C.P. Livestock Co., Ltd. Annex-2.14

“Processing chicken and pork, Preserving and Sales of Meat”

Cash flow

	Construction	Year 1	Year 2	Year 3	Year 4	Year 5
Cash Inflow	11,200,000,000	1,550,947,140	3,210,627,358	5,122,373,302	5,196,434,795	6,168,703,317
Profit after tax		501,039,140	2,160,719,358	4,072,465,302	4,146,526,795	5,118,795,317
Depreciation		1,049,908,000	1,049,908,000	1,049,908,000	1,049,908,000	1,049,908,000
Loan	11,200,000,000					
Cash Outflow	16,000,000,000	2,159,228,553	2,740,874,836	2,863,147,310	2,744,708,802	2,812,170,471
Investment	16,000,000,000					
Loan repayment		-	2,170,000,000	2,170,000,000	2,170,000,000	2,170,000,000
Working Capital Changes		2,159,228,553	570,874,836	693,147,310	574,708,802	642,170,471
Net Cash Flow	(4,800,000,000)	(608,281,413)	469,752,522	2,259,225,993	2,451,725,993	3,356,532,846
Accumulated Cash Flow	(4,800,000,000)	(5,408,281,413)	(4,938,528,891)	(2,679,302,899)	(227,576,906)	3,128,955,940
		1.00	1.00	1.00	1.00	1.00

	Year 6	Year 7	Year 8	Year 9	Year 10
Cash Inflow	7,618,134,154	9,189,276,596	10,553,391,479	12,111,778,084	13,382,143,779
Profit after tax	6,568,226,154	8,139,368,596	9,503,483,479	11,061,870,084	12,332,235,779
Depreciation	1,049,908,000	1,049,908,000	1,049,908,000	1,049,908,000	1,049,908,000
Loan					
Cash Outflow	2,898,362,536	851,272,888	796,174,964	902,552,990	905,010,148
Investment					
Loan repayment	2,170,000,000				
Working Capital Changes	728,362,536	851,272,888	796,174,964	902,552,990	905,010,148
Net Cash Flow	4,719,771,619	8,338,003,707	9,757,216,515	11,209,225,094	12,477,133,631
Accumulated Cash Flow	7,848,727,559	16,186,731,266	25,943,947,781	37,153,172,875	49,630,306,505
	(0.94)				

Recoupment period = 4.06 Years

Myanmar C.P. Livestock Co., Ltd.

“Processing chicken and pork, Preserving and Sales of Meat”

IRR Rate Annex-2.15

Period	Net Cash Flow	30%		40%	
		DF	DCF	DF	DCF
Construction	(4,800,000,000)	1.0000000	(4,800,000,000)	1.00000	(4,800,000,000)
Year 1	(608,281,413)	0.7142857	(434,486,724)	0.66667	(405,520,942)
Year 2	469,752,522	0.5102041	239,669,654	0.44444	208,778,899
Year 3	2,259,225,993	0.3644315	823,333,088	0.29630	669,400,294
Year 4	2,451,725,993	0.2603082	638,204,392	0.19753	484,291,554
Year 5	3,356,532,846	0.1859344	624,095,029	0.13169	442,012,556
Year 6	4,719,771,619	0.1328103	626,834,325	0.08779	414,355,807
Year 7	8,338,003,707	0.0948645	790,980,604	0.05853	488,003,875
Year 8	9,757,216,515	0.0677604	661,152,519	0.03902	380,711,390
Year 9	11,209,225,094	0.0484003	542,529,389	0.02601	291,577,668
Year 10	12,477,133,631	0.0345716	431,354,636	0.01734	216,372,586
			143,666,912		(1,610,016,313)

IRR Rate = 40.82 %

Bangkok Bank

BANK 05
CURRENCY 840
BRANCH 0834

DEPOSITS STATEMENT

*SCR446B *

PROCESS DATE 30/11/2018

YANGON BRANCH (0834)

5 KABA AYE PAGODA ROAD,

54000

****

STATEMENT PERIOD

01/11/2018 - 30/11/2018

MYANMAR C.P LIVESTOCK CO LTD

135

PYAY

8 MILES YANGON

STATEMENT DATE

30/11/2018

PAGE 001/001

ACCOUNT NO. 05-840-834-1000118001 USD

SAVINGS ACCOUNT TRANSACTION RECORD
MYANMAR C.P LIVESTOCK CO LTD

Date	Particulars	Chq.No.	Withdrawal	Deposit	Balance	Via	
01/11	B/F				1,834,138.08		
01/11	BILL DEP NBK FX FROM MMK			500,000.00	2,334,138.08	Branch	YANGON
06/11	BILL DEP NBK FX USD TO MMK			700,000.00	3,034,138.08	Branch	YANGON
06/11	BILL NBK W/D 0834-1800-0002-7680 T		221,213.19		2,812,924.89	Branch	YANGON
09/11	BILL NBK W/D 0834-1800-0002-7960 N		10,459.70		2,802,465.19	Branch	YANGON
14/11	BILL NBK W/D 0834-1800-0002-8240 T		50,784.07		2,751,681.12	Branch	YANGON
15/11	BILL DEP NBK FX FROM MMK			500,000.00	3,251,681.12	Branch	YANGON
16/11	BILL NBK W/D 0834-1800-0002-8520 N		393.46		3,251,287.66	Branch	YANGON
16/11	BILL DEP NBK FX FROM MMK			500,000.00	3,751,287.66	Branch	YANGON
28/11	BILL DEP NBK FX FROM MMK			500,000.00	4,251,287.66	Branch	YANGON
28/11	BILL NBK W/D CFMT-01424/18/33.02 USED BY IRC		792.89		4,250,494.77	Branch	YANGON

TOTAL NO. OF DEBITS	5	TOTAL DEBIT AMOUNT	283,643.31
TOTAL NO. OF CREDITS	5	TOTAL CREDIT AMOUNT	2,700,000.00

Bangkok Bank Public Company Limited
5 Kaba Aye Pagoda Road, Yankin Township, Yangon, Myanmar Tel. (95-1) 558 022 Fax. (95-1) 2331 456
www.bangkokbank.com/myanmar

အမှတ်စဉ်၊ ၆၅၇

စီမံကိန်းနှင့်ဘဏ္ဍာရေးဝန်ကြီးဌာန
ပြည်တွင်းအခွန်များဦးစီးဌာန
အခွန်ထမ်းကြီးများဆိုင်ရာအခွန်ရုံး

Internal Revenue Department

Large Taxpayers' Office Large Taxpayers' Office Large Taxpayers' Office Large Taxpayers' Office Large Taxpayers' Office Large Taxpayers' Office Large Taxpayers' Office Large

Director : 01-384030, Deputy Director : 01-384294
Email : ltomyanmar@ird.gov.mm

စာအမှတ်၊ပတခ/ခကရ/အခွန်ကောက်ခံမှု/၂၀၁၈(၃၃၇၆)
ရက် စွဲ၊၂၀၁၈ ခုနှစ် မတ် လ ၁၉ ရက်

သို့

ဥက္ကဋ္ဌ
မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်

အကြောင်းအရာ။ **အခွန်ကင်းရှင်းကြောင်း ထောက်ခံချက်ပေးပို့ခြင်း**

၁။ အထက်အကြောင်းအရာပါကိစ္စနှင့် စပ်လျဉ်း၍ ရန်ကုန် တိုင်းဒေသကြီး၊ မရမ်းကုန်း မြို့နယ် ၊ ပြည် လမ်း၊ အမှတ်(၁၃၅) တွင် လုပ်ငန်းလုပ်ကိုင်သည့် Myanmar C.P Livestock Co., Ltd ၊ ကုမ္ပဏီမှတ်ပုံတင်အမှတ်- 321 FC/ 1996-1997(6-3-1997) ၏ အခွန်ကိစ္စများ ဆောင်ရွက်ပြီးစီးမှု အခြေအနေမှာ အောက်ပါအတိုင်း ဖြစ်ပါသည် -

✓ (က) **၂၀၁၇-၂၀၁၈ စည်းကြပ်နှစ် အထိ အခွန်စည်းကြပ်မှုခံယူ၍ ကျသင့်သောအခွန်များ အပြေအကြေ ပေးသွင်းပြီး ဖြစ်ပါသည်။**

(ခ) ၂၀ -၂၀ ဘဏ္ဍာနှစ်မှ စတင်လုပ်ကိုင်ခြင်းဖြစ်၍ ၂၀ -၂၀ စည်းကြပ်နှစ် အတွက် ကြိုတင်ခွန် ကျပ် ---------------------- အား ပေးဆောင်ပြီး လုံလောက်သော အစီအမံများ ဆောင်ရွက်ထားပြီး ဖြစ်ပါသည်။

၂။ သို့ဖြစ်ပါ၍ Myanmar C.P Livestock Co., Ltd ၊ ကုမ္ပဏီမှတ်ပုံတင်အမှတ်- 321 FC/ 1996-1997 (6-3-1997) အား လိုအပ်သလို ဆက်လက်ဆောင်ရွက်နိုင်ပါရန် ထောက်ခံ တင်ပြအပ်ပါသည်။

TIN NUMBER - 149833080

၁၉. ၃. ၂၀၁၈

ဌာနမှူး(ကိုယ်စား)
[တင်မျိုးနိုင် ၊ လက်ထောက်ညွှန်ကြားရေးမှူး]

မိတ္တူကို-

- Myanmar C.P Livestock Co., Ltdb
- ရုံးလက်ခံ/ မျှောစာတွဲ

Myanmar C.P. Livestock Co., Ltd. **Annex-2.17**

“Processing chicken and pork, Preserving and Sales of Meat”

Electricity and Fuel Requirement

1 Electricity

1.1 Chicken Slaughter 1000 KVA Transformer

1.2 Pork Slaughter 1000 KVA Transformer

2 Fuel

1.1 Fuel Comparison (Chicken Slaughter)

Steam Generation Rate 1,000 kilograms/hour 627 kiloWatts

Operating Time 10 hours/day 300 days/year

(Boiler Com)		(Type of Fuel)		
		Diesel oil	LPG Gas	Rick Husk
(Boiler Efficiency)		90%	90%	75%
(Fuel consupmtion)	kg / hour	59	55	257
(Fuel consupmtion)	Kg/year	176,168	164,855	770,107

1.2 Fuel Comparison (Pork Slaughter)

Steam Generation Rate 500 kilograms/hour 313 kiloWatts

Operating Time 10 hours/day 300 days/year

(Boiler Com)		(Type of Fuel)		
		Diesel oil	LPG Gas	Rick Husk
(Boiler Efficiency)		90%	90%	75%
(Fuel consupmtion)	kg / hour	29.4	27.5	128.4
(Fuel consupmtion)	Kg/year	88,084	82,427	385,054

1. Introduction

1.1 This document has making for standard of food hygiene applicable throughout the food chain To achieve the goal of ensuring that food is safe and suitable for human consumption; Recommend a HACCP-based approach as a means to enhance food safety; CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005.

1.2 Company has to use the Principle of Food Hygiene to:

1.2.1 Production of food safety and suitable process and Prevention and control of contamination During all aspects of production of meat

1.2.2 Ensuring that ~~meat~~ is safe and suitable for human consumption. Protect consumers Adequately from illness or injury caused by meat from any changing production and Processing systems.

1.2.3 Particularly the case in relation to ante and post mortem inspection

1.2.3 Ensuring of customer satisfaction.

1.2.4 Ensure that consumers have clear and easily-understood information, by way of labeling And other appropriate means, to enable them to protect their food from contamination and Growth / survival of food borne pathogens by storing, handling and preparing it correctly.

1.2.5 Slaughterhouse is a key point in animal health surveillance, including zoonosis verifying that All regulatory requirements are met Content Good Manufacturing Practice (GMP) based Approach to implementation of these general principle, in each section under this document and scope are including:

GMP-01 INTRODUCTION

GMP-02 SCOPE AND UE OF THIS CODE

GMP-03 DEFINITIONS

GMP-04 GENERAL PRINCIPLES OF MEAT HYGIENE

GMP-05 PRIMARY PRODUCTION

GMP-06 PRESENTATION OF ANIMALS FOR SLAUGHTER

GMP-07 PRESENTATION OF KILLED WILD GAME FOR DRESSING

GMP-08 ESTABLISHMENTS: DESIGN, FACILITIES AND EQUIPMENT.

GMP-09 PROCESS CONTROL.

GMP-10 ESTABLISHMENTS: MAINTENANCE AND SANITATION

GMP -11 PERSONAL HYGIENE

GMP-12 TRANSPORTATAION

GMP -13 PRODUCT INFORMATION AND CONSUMER AWARENESS

GMP -14 TRAINING

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005	EX-QA-01
THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR B.E. 2549 (2006)	EX-QA-02

2 Policy , objective and scope

2.1 Company has food safety policy as showing in quality manual of management responsibility Doc. ref: QM-05 is “We dedicate to produce high quality safe food and good taste products through robust standards with continuous improvement to enhance consumer satisfaction.”

2.2 Scope

2.2.1 Company shall apply of good manufacturing practice to processing of raw Material process line finishes product and storage until product delivery to ensure that the food products are safety to customer.

2.2.2 In order to ensure the food product are safety under the Hazard Analysis Critical Control Point (HACCP).

2.2.3 Company implementation and training of employee of Good manufacturing practice (GMP) and Hazard analysis critical control point (HACCP) those who are working in each line processing are achieve.

2.2.4 The principle and role of GMP and HACCP are use in all process step flow to specify of critical control point (CCP) to control of food processing.

2.2.5 Company setting out of GMP committee member for responsibility of below

1) Verification of GMP documentation with the meeting alternately and inform To management in meeting of management revive, ISO 9001: 2008.
2) Control and maintain the processing to achieve follow GMP manual.
3) Documentation making, correction of GMP, when the organization, processing changing to inform and approval from vice president procedure of control of document.
4) Coordinate of related department to control efficiency to achieve.
5) Considering apply and update of law , regulation or customer Requirement that related of food safety.

.2.2.6 Good Manufacturing Practices for Poultry Slaughter house applies poultry Transportation from farm to abattoir.

2.2.7 Humane slaughtering, good hygienic practices and the re after distributing Of poultry meat and products from slaughterhouse to customer

2.2.8. Live bird receive and storage, work in process, finish good storage and Delivery

2.3 Use of this code

2.3.1 The scope of this code covers hygiene provisions for raw meat, meat rations And manufactured meat from the time of live animal production up to the point of retail sale. It further develops General Principles of Food Hygiene' in respect of these products. Where appropriate, the Annex to that code (Hazard Analysis and Critical Control Point System and Guidelines for its Application) and the Principles and Guidelines for the Establishment and Application of microbiological Criteria Related to Foods are further developed and applied in the specific context of meat hygiene.

2.3.2 Working Principles for Risk Analysis for Application in the Framework of The Codex Aliment Arius (Codex Procedural Manual); Principles and Guidelines for the Conduct of microbiological Risk Management (AC/GL63-2007).

2.3.3 Meat is that derived from domestic ungulates, domestic solipeds, Domestic birds, lagomorphs, farmed game, farmed game birds (including ratites) and wild game. This Code of Practice may also be applied to other types of animals from which meat is derived, subject to any special hygienic measures required by the competent authority. Further to general hygiene measures applying to all species of animal as described above, this code also presents specific measure that apply to different species and classes of animals, e.g. wild game killed in the field.

2.3.4 The hygiene measures that are applied to the products described in this code, should take into account any further measures and food handling practices that are likely to be applied by the consumer .It should be noted

that some of the products described in this code may not be subjected to a heat or other biocide process before consumption.

2.3.5 Meat hygiene is by nature a complex activity, and this code refers to Standards, texts and other recommendations developed elsewhere in the Codex system where linkages are appropriate, Principles and Guidelines for the Conduct of microbiological Risk Management (CAC/GL 63 -2007).

2.3.6 To provide information that will enhance consistency, linkages should also Be made to the standards, guidelines and recommendations contained in the OIE Terrestrial Animal Health Code that relate to zoo noses.

2.3.7 Subsets of the general principles are provided in subsequent sections Within double-line boxes'. Where guidelines are provided at the section level, those that are more prescriptive in nature are presented in 'single-line boxes'. This is to indicate that they are recommendations based on current knowledge and practice. They should be regarded as being flexible in nature and subject to alternative provisions so long as required outcomes in terms of the safety and suitability of meat are met.

2.3.8. Traditional practices may result in departures from some of the meat Hygiene commendations presented in this code when meat is produced for local trade.

REFERENCE:

1. CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 — EX-QA-01
2. THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR B.E. 2549 (2006) — EX-QA-02
3. Codex Procedural Manual); Principles and Guidelines for the Conduct Of Microbiological Risk Management (CAC/GL63-2007).CAC/RCP 1-1969, CAC/GL 21-1997. — EX-QA-03
4. Principles and Guidelines for the Conduct of Microbiological Risk Management — EX-QA-04

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3. Definition

3.1 For the purposes of this code, the following definitions apply. (Note that more general definitions relating to food hygiene appear in the General Principles of Food Hygiene.

3.1.1 **Poultry** means chicken, duck, goose and other domestic fowl except ostrich and emu.

3.1.2 **Abattoir** Any establishment where specified animals are slaughtered and dressed for \ Human consumption and that is approved, registered and/or listed by the competent authority for such purposes.

3.1.3 **Poultry abattoir** means any premises and building established for poultry slaughtering And dressing. It may include cut up processes to prepare poultry meat, parts, and products for human consumption.

3.1.4 **Poultry carcass** means the whole of bird after the processing of humane slaughtering for Human consumption by bleeding and eviscerating, either head removal or not.

3.1.5 **Poultry meat** means tissue parts from carcass that are safe and fit for human Consumption. The majority of tissue parts consist of bird skeletal muscle. The meat shall not be treated in any way for preservation, except chilling.

3.1.6 **Products** mean unprocessed parts of poultry other than meat that are fit for human Consumption such as blood and stomach.

3.1.7 **Offal** means visceral organs in both abdominal and thoracic cavity except lungs.

3.1.8 **Stunning** means processes in which poultry are rendered completely unconscious prior To bleeding and remain unconscious until bleeding is completed.

3.1.9 **Humane slaughtering** means methods of slaughtering poultry whereby poultry shall not Be suffering.

3.1.10 **Transportation of poultry** means movement of poultry humanely by vehicle from farm To abattoir.

3.1.11 **Vehicle** for poultry means transport vehicles i.e. truck including transport receptacles in Which poultry is transported?

3.1.12 **Crate** means cages or boxes used to confine birds for transport and they shall be Appropriate to each strain and breed of poultry.

3.1.13 **Cutting** means the dividing of carcass into the required parts.

3.1.14 **Transportation of carcass**, poultry meat and products means movement of poultry Carcass, poultry meat and products by vehicle from abattoir to market.

3.1.15 **Vehicle for poultry carcass,** poultry meat and products means vehicles appropriately Designed to control the temperature for transporting carcass, poultry meat and products.

3.1.16 **Package** means packages or containers in which carcass, meat and products are Packed.

3.1..17 **Official inspector** means an inspector who is a veterinarian or a properly trained officer Appointed by the Director General or local government to inspect meat in accordance with requirements contained in the Controlling of Abattoir and Selling Fresh Meat Act.

3.1.18 **competent person** means the official authority appointed by the Minister, Director General Or local government to control meat hygiene, including meat inspection in accordance with requirements contained in the Controlling of Abattoir and Selling Fresh Meat Act.

3.1.19 **Visual inspection** means inspection of physical appearance of the objects such as meat, Meat product and general appearances by visual observations. However, physical contact, Smelling or other tools such as magnifying glass can be used to aid in observations depending Upon the criteria for inspections and evaluate whether the results are in compliance with the Requirements. The inspections may include interview or observe on working or operation Processes.

3.1.20 **Ante-mortem inspection** means any methods of the inspection of animal health prior to Slaughtering by official inspector for consumers' safety.

3.1.21 **Post-mortem inspection** means any methods of the inspection of carcass and visceral Organ by official inspector for the consumers' safety.

3.1.22 **Water and ice** means water and ice complied with the standards of potable water

3.1.23 **Ante-mortem inspection any** procedure or test conducted by a competent person on live animals for the purpose of judgement of safety and suitability and disposition

3.1.24 **Carcass** The body of an animal after dressing.

3.1.25 **General Principles of Food Hygiene** (CAC/RCP 11969) these and other procedures and tests stipulated by the Competent Authority, may also for the purposes of animal health.

3.1.26 **Chemical residues** Residues of veterinary drugs and pesticides as described in the Definitions for Purpose of the Codex Aliment Arius.

3.1.27 **competent authority** the official authority charged by the government with the control of meat hygiene, including setting and enforcing regulatory meat hygiene requirements.

3.1.28 **competent body** a body officially recognized and overseen by the competent authority to undertake specified meat hygiene activities.

3.1.29 **Competent person** A person who has the training, knowledge, skills and ability to perform and assigned task, and who is subject to requirements specified by the competent authority.

3.1.30**Condemned Inspected and judged** by a competent person, or otherwise determined by the competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal.

3.1.31 **Contaminant** Any biological or chemical agent, foreign matter, or other substance not Intentionally added to food that may compromise food safety or suitability.

3.1.32 **Disease or defect** any abnormality affecting safety and/or suitability.

3.1.33 **dressing** the progressive separation of the body of an animal into a carcass and other Edible and inedible parts.

3.1.34 **Equivalence** The capability of different meat hygiene systems to meet the same food safety And/or suitability objectives.

3.1.35 **Establishment** a building or area used for performing meat hygiene activities that is approved, Registered and/or listed by the competent authority for such purposes.

3.1.36 **Establishment operator** the person in control of an establishment who is responsible for ensuring that the regulatory meat hygiene requirements are met.

3.1.37 **Food safety objective (FSO)** The maximum frequency and/or concentration of a hazard in a food at the time of consumption that provides or contributes to the appropriate level protection (ALOP).

3.1.38 **Fresh Meat** Meat that apart from refrigeration has not been treated for the purpose of preservation other than through protective packaging and which retains its natural characteristics.

3.1.39 **Game depot** a building in which killed wild game is temporarily held prior to transfer To an establishment, and which is approved, registered and/or listed by the competent authority for this purpose. (Note that for the purposes of this code, a game depot is a particular type of establishment).

3.1.40 **Good Hygienic Practice (GHP**) all practices regarding the conditions and measures Necessary to ensure the safety and suitability of food at all stages of the food chain.

3.1.42 **Hazard** a biological, chemical or physical agent in, or condition of, food with the potential To cause adverse health effect. Adverse health effect .adverse health effect. Adverse Health effect. Adverse health adverse health effect.

3.1.43 **Cleaning** the removal of soil, food residue, dirt, grease or other objectionable matter.

3.1.44 **Contaminant** any biological or chemical agent, foreign matter, or other substances Not intentionally added to food which may compromise food safety or suitability.

3.1.45 **Contamination** the introduction or occurrence of a contaminant in food or food Environment...

3.1.46 **Disinfection** the reduction, by means of chemical agents and / or physical methods, of the number of micro-organisms in the environment, to a level that does not compromise food safety or suitability.

3.1.47 **Establishment** any building or area in which food is handled and the Surroundings under the control of the same management.

3.1.48 **Food hygiene** all conditions and measures necessary to ensure the safety and suitability of Food at all stages of the food chain.

3.1.49 **Hazard** a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

3.1.50 **HACCP** a system which identifies, evaluates, and controls hazards which are significant for food safety.

3.1.51 **Food handler** - any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements.

3.1.52 **Food safety** - assurance that food will not cause harm to the consumer When it is prepared and / or eaten according to its intended use.

3.1.53 **Food suitability** - assurance that food is acceptable for human consumption according to Its intended use.

3.1.54 **Primary production** those steps in the food chain up to and including, for example, Harvesting, slaughter, milking, fishing.

3.1.55 **The GMP documentation** following the procedure of control of document

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: EX-QA-02
GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR
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7. GENERAL PRINCIPLES OF MEAT HYGIENE

7.1 Meat must be safe and suitable for human consumption and all interested parties including Government, industry and consumers have a role in achieving this outcome.

7.2 The competent authority should have the legal power to set and enforce regulatory meat hygiene Requirements, and have final responsibility for verifying that regulatory meat hygiene requirements are met. It should be the responsibility of the establishment operator to produce meat that is safe and suitable in accordance with regulatory meat hygiene requirements. There should be a legal obligation on relevant parties to provide any information and assistance as may be required by the competent authority.

7.3. Meat hygiene programmers should have as their primary goal the protection of public health and Should be based on a scientific evaluation of meat-borne risks to human health and take into account all relevant food safety hazards, as identified by research, monitoring and other relevant activities.

7.4. The principles of food safety risk analysis should be incorporated wherever possible and Appropriate in the design and implementation of meat hygiene programmes.

7.5. Wherever possible and practical, competent authorities should formulate food safety objectives (FSOs) according to a risk-based approach so as to objectively express the level of hazard control that is required to meet public health goals.

7.6 Meat hygiene requirements should control hazards to the greatest extent practicable throughout the Entire food chain. Information available from primary production should be taken into account so as to tailor meat hygiene requirements to the spectrum and prevalence of hazards in the animal population from which the meat is sourced.

7.7. The establishment operator should apply HACCP principles. To the greatest extent practicable, the HACCP principles should also be applied in the design and implementation of hygiene measures throughout the entire food chain.

7.8 The competent authority should define the role of those personnel involved in meat hygiene Activities where appropriate, including the specific role of the veterinary inspector.

7.9 The range of activities involved in meat hygiene should be carried out by personnel with the

Appropriate training, knowledge, skills and ability as and where defined by the competent authority.

7.10 The competent authority should verify that the establishment operator has adequate systems in Place to trace and withdraw meat from the food chain. Communication with consumers and other interested parties should be considered and undertaken where appropriate.

7.11 As appropriate to the circumstances, the results of monitoring and surveillance of animal and Human populations should be considered with subsequent review and/or modification of meat hygiene requirements whenever necessary.

7.12. Competent authorities should recognize the equivalence of alternative hygiene measures where Appropriate, and promulgate meat hygiene measures that achieve required outcomes in terms of safety and suitability and facilitate fair practices in the trading of meat.

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: EX-QA-02
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4. PRIMARY PRODUCTION

4.1 To managed primary production in order to ensure that the live bird microbiological a hazard and product safety and suitable for it's intended use so company need to control the supplier to deliver the raw material, this will include:

4.2 Controlling the present in animal populations intended for slaughter and their control During primary production, often presents Microbiological, considerable challenges, e.g. chemical and physical hazards.

4.3 A risk based approach to meat hygiene includes consideration of risk management Options that may have a significant impact on risk reduction when applied at the level of primary production...

4.4 The principles and guidelines presented in this section are supplemental to the objectives And guidelines of the General Principles of Food Hygiene (CAC/RCP 1-1969).

4.4.1 Primary production should be managed in a way that reduces the likelihood of Introduction of hazards and appropriately contributes to meat being safe and Suitable for human consumption.

4.4.2 Whenever possible and practicable, systems should be established by the Primary production sector and the competent authority, to collect, collate and make available, information on hazards and conditions that may be present in animal populations and that may affect the safety and suitability of meat.

4.4.3 Primary production should include official or officially recognized programmers for the control and monitoring of zoonotic agents in animal populations and the environment as appropriate to the circumstances, and notifiable zoonotic diseases should be reported as required.

4.4.4 Good hygienic practice (GHP) at the level of primary production should involve For example the health and hygiene of animals, records of treatments, feed and Feed ingredients and relevant environmental factors, and should include application of HACCP principles to the greatest extent practicable .Animal

identification practices should allow trace back to the place of origin to the extent practicable, to allow regulatory investigation where necessary

4.4.5 Avoiding the use of areas where the environment poses a threat to the safety Food.

4.4.6 Controlling contaminants, pests and diseases of animals and plants in such a Way as not to pose a threat to food safety.

4.4.7 Adopting practices and measures to ensure food is produced under Appropriate hygienic conditions.

4.5 Local supplier manufacturer company should be evaluated of supplier or manufacturer that shown in supplier evaluation where necessary, this will include

4.5.1 Hygiene of environment

Contamination from the environment of primary production sould not be carry into the area where the percent of potentially harmful substance would lead to an unacceptable level of such substance in food.

4.5.2 Hygiene of production

Primary production activity on safety and suitable of food control of potential effects of contamination and suitable for its intended use.

4.5.3 Product Handling, storage and transport of raw material Control raw material storage and transportation to protect raw material food, food ingredient from cross contamination and product denature.

4.5.4 Cleaning, personal hygiene and preventive maintanance is necessary of primary production.

4.6 Transportation

4.6.1Transportation of live poultry Vehicle shall be designed to be strong and Appropriate for poultry species with adequate spaces for poultry crate. Clean and disinfect vehicles and container after unloading poultry. Movement of poultry shall be approved by Department of Livestock Development

4.7 Defect of Live bird

4.7.1 Sick poultry shall not be transported with the healthy ones. Sick or suspected Poultry suffering from diseases are isolated and kept in separated area and sacrificed them in emergency area after slaughtering the normal poultry. Imported or foreign supplier and manufactute Company have to control inspect quality of product as physical and certificate of analysis document when product receivingas showing in procedure monitoring and measurement.

4.8 Company set up control of supplier and transporter by selection and evaluation of supplier to pruchase raw material to use in factory as showing in procedure of Purchasing and Raw material Procurement .

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 — EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR B.E. 2549 (2006) — EX-QA-02

General Principles of Food Hygiene (CAC/RCP 1-1969). — EX-QA-05

6. PRESENTATION OF ANIMALS FOR SLAUGHTER

6.1 All animals should be screened upon arrival at the abattoir

6.2 Where abnormalities in behavior or appearance suggest that an individual animal or a consignment of animals should be segregated, this should occur and the competent person undertaking ante-mortem inspection should be notified.

6.3 Ante-mortem inspection is an important pre-slaughter activity, and all relevant information on animals Presented for slaughter should be utilized in meat hygiene systems

6.4 PRINCIPLES OF MEAT HYGIENE APPLYING TO ANIMALS PRESENTED FOR SLAUGHTER

6.4.1 Animals presented for slaughter should be sufficiently clean so that they do not compromise Hygienic slaughter and dressing.

6.4.2 The conditions of holding of animals presented for slaughter should minimize cross-Contamination with food-borne pathogens and facilitate efficient slaughter and dressing.

6.4.3 Slaughter animals should be subjected to ante-mortem inspection, with the competent authority Determining the procedures and tests to be used, how inspection is to be implemented, and the necessary training, knowledge, skills and ability of personnel involved.

6.4.4. Ante-mortem inspection should be science- and risk-based as appropriate to the circumstances, and should take into account all relevant information from the level of primary production.

6.4.5 Relevant information from primary production where available and results of ante-mortem Inspection should be utilized in process control.

6.4.6 Relevant information from ante-mortem inspection should be analyzed and returned to the Primary producer as appropriate.

6.4.7 Facilities are operated in a way that soiling and cross-contamination of animals with food-borne Pathogens are minimized to the greatest extent practicable;

6.4.7.1 Holding of animals so that their physiological condition is not compromised and ante-mortem inspection can be effectively carried out, e.g. animals should be adequately rested and not overcrowded and protected from weather where necessary;

6.4.7.2 Separation of different classes and types of slaughter animals as appropriate, e.g. Separation of animals with special dressing requirements, and separation of “suspects” that have been identified as having the potential to transfer specific food-borne pathogens to other animals.

6.4.7.3 Systems to ensure that only animals that are sufficiently clean are slaughtered;

6.4.7.4 Systems to ensure that feed has been appropriately withdrawn before slaughter;

6.4.7.5 Maintenance of identification of animals (either individually, or as lots, e.g. poultry) until The time of slaughter and dressing

6.4.7.6 Conveying of relevant information on individual animals or lots of animals to facilitate Ante- and post-mortem inspection.

6.5 Animals described below should be subject to special controls, procedures or operations Imposed by the competent authority (which may include denial of entry to the abattoir) when:

6.5.1 Animals are not sufficiently clean;

6.5.2 Animals have died in transit;

6.5.3 A zoonotic disease posing an immediate threat to either animals or humans is present, or Suspected;

6.5.4 An animal health disease subject to quarantine restrictions is present, or suspected;

6.5.5 Animal identification requirements are not met; or

6.5.6 Declarations from the primary producer, if required by the competent authority (including Compliance with good veterinary practice in the use of animal medicines), are absent or inadequate.

6.6. Ante-mortem inspection should be included as an integral component of an overarching risk-

Based system for the production of meat, with systems for process control (refer to Section 9) incorporating appropriate components. Relevant information on the slaughter population, e.g. animal class, health status, geographical region of origin, should be utilized in both the design and implementation of ante-mortem inspection systems.

6.7 Characteristics of a risk-based ante-mortem inspection programmer are:

6.7.1 Procedures for confirmation of proper animal identification in accordance with national Legislation;

6.7.2 Design and application of organoleptic procedures and tests that are relevant and Proportional to meat-borne risks associated with clinical signs of illness and grossly-detectable abnormalities;

6.7.3 Tailoring of procedures to the spectrum and prevalence of diseases and defects Reasonably likely to be present in the slaughter population, taking into account the type of animal, geographical origin and primary production system;

6.7.4 Integration with HACCP-based process control to the extent practicable, e.g. Application of objective criteria for ensuring appropriate cleanliness of animals presented for slaughter;

6.7.5 on-going tailoring of procedures to information received from the primary production Unit, where practicable;

6.7.6 Use of laboratory tests for hazards that are unaddressed by organoleptic inspection When their presence is suspected, e.g. chemical residues and contaminants; and

6.7.7 Return of information to the primary producer so as to seek continuous improvement in The safety and suitability status of animals presented for slaughter (refer to 6.4).

6.8 on-going information on animals presented for slaughter for incorporation into HACCP plans And/or quality assurance (QA) programmers that are part of process control;

6.8.1 Information back to the primary producer on the safety and suitability status of animals

Presented for slaughter; and information to the competent authority that facilitates on-going review.

6.9 Implementation of ante-mortem inspection

6.9.1 Methods of slaughtering shall be humane slaughtering which consists of two Methods, i.e., stunning and cutting jugular and carotid vessels without stunning.

6.9.2 Stunning is the process in which poultry are rendered completely unconscious prior To bleeding in order to eliminate pain, discomfort and stress and remain unconscious until bleeding is completed. The state of unconsciousness includes completely relaxed muscle, no blink reflex and free of convulsions.

6.9.3 Stunning consists of the following three main methods:

6.9.4 Electrical stunning, - Stunning devices and room shall be inspected to maintain Working condition before starting each slaughtering process.

6.9.5 Cutting jugular and carotid vessels and bleeding without stunning consists of two Methods as follows, Cutting on side of the neck, starting by placing the blade of the knife just behind and below the ear lobe and the angle of the jaw in order to completely cut both carotid arteries and jugular veins.

6.9.6 Cutting at the throat, starting by placing the blade of the knife at the throat just below Jaw bones, in order to completely cut carotid arteries, jugular veins trachea and esophagus Cutting knife shall not be utilized for other purposes.

6.9.7 The knife shall be cleaned and sterilized every time before use.

After cutting, complete bleeding shall not be less than two minutes. If blood is utilized for human consumption, blood containers shall be clean.

6.9.8 Bleeding equipment, tools and floor shall be cleaned after the bleeding processes

6.9.9 Poultry carcass shall be immersed into scalding vat that has sufficient warm water for A period at which the feathers are loosened. The water temperature shall be 58 °C or Higher. The water temperature and period of immersion shall be determined relatively

To the size of poultry carcass. After scalding, poultry carcass shall be moved to a plucking area by a clean containers or shackles. Poultry carcass shall not come into contact with the floor. Feathers shall be removed completely or with few pinfeathers. DE feathering process shall not damage carcass quality. After DE feathering process, poultry carcass shall be inspected for incomplete DE feathering. If pinfeathers visible, forceps shall be used to remove all pinfeather. If wax or adhesive substances are utilized in DE feathering processes, they shall be approved as food grade as well as be removed from equipment and tools after use. All poultry carcasses shall be cleaned with water. Wash and clean equipment, tools, scalding and plucking area including floor and wall after operation.

6.10 HEAD REMOVAL AND SHANK CUTTING, after scalding and DE feathering Processes, head Removal and shank cutting shall be done prior to enter evisceration area except under certain conditions, head and shank intact is allowed. Head removal shall be done using head removal devices. If head removal devices are not available, cutting at the neck is allowed. Shank cutting shall be done by electric saw or knife. Head removal and shank cutting devices or tools shall be always maintained in working conditions. TAS 9008-2006

6.11 EVISCERATING, Eviscerating process is operated by cutting around the vent the Cut shall be enough to remove poultry offal comfortably. The incision shall be made carefully so that intestines and bile sac are not cut. After offal is removed, offal and carcass shall be placed together for inspection. Edible offal shall be separated from inedible offal. Edible offal shall be cleaned and chilled. Within one hour after chilling, the core temperature of edible offal shall not be exceeding 7 °C.

6.12 INSIDE AND OUTSIDE CARCASS WASHING, The final cleaning of poultry carcass shall be Washed thoroughly inside and outside with water.

6.13 CHILLING, Chilling procedure of poultry carcass and products are consisted of two Methods by either using cold water and to reduce carcass and products core temperature to 7 °C or lower after chilling for approximately one hour. In case of utilizing cold water and ice in chilling tank, the water flow system shall be countered to the flow of poultry carcass. On the one end of the chilling tank shall have the overflow pipe and at the other end shall have the cold water filling pipe whereas the overflow water shall be enough for cleaning carcass and thermometer shall be setup in the chilling tank. In case of utilizing cold air system; chilling room structure shall be constructed from thermal control materials. Thermometer display shall be installed in an area where visible. The thermometer sensor shall be installed corresponding to the actual room temperature. Movement of poultry carcass to and from chilling room shall follow first-in, first- out basis. Temperature of poultry carcass and chilling room shall be regularly recorded. Chilling room shall be free of condensation. AS 9008-2006 10

6.14 CUTTING, Cutting processes shall be operated in a room appropriated for Production and separated from other production area. Adequate equipment, tools and utensils shall be provided. Conveyors and trays intended for moving poultry carcass and meat shall be cleaned and dried. If contaminated, they shall be cleaned and dried with squeegee, sponge wiping is not permitted. During cutting processes, poultry carcass and poultry meat shall not be over accumulated on the conveyors. Employees shall always wash their hands with soap and disinfectant. Cutting room shall be controlled and restricted to staff only. Employees not involved are not permitted to enter the room. Quality grading for chicken meat shall follow Thai Agricultural Standard on Chicken Meat (TAS 6700-2004).

6.15 PACKAGING, Packaging materials shall be clean. If the packaging materials are Made of plastic, they shall be complied with relevant laws Packages shall be durable for the transportation. Labels shall be legible on packages, not detached and contained the following information.

(1) Type of carcass, poultry meat or products

(2) Net weight in gram or kilogram

(3) Day/ Month/ Year of Slaughter, and Day/ Month/ Year of best before

(4) Storage instruction

(5) Name of producer, distributor or trademark and address, if packaging materials are made of materials that cannot be cleaned or dust cannot be removed, packaging room shall be separated. The room shall be designed to provide a protection against dust, insects and rodents. TAS 9008-2006

6.16 TRANSPORTATION OF POULTRY CARCASS, MEAT AND PRODUCTS,

Transportation vehicle shall be designed to maintain core temperature of poultry carcass, meat and products at 7 °C or lower during transportation. Movement of poultry carcass, meat and products shall be handled with care to prevent damages. The doors of transportation vehicle or container shall be tightly closed, if necessary, they shall be locked or tied with metal wire or other materials to prevent opening during transportation. Vehicle intended for transport poultry carcass, meat and products shall not be used to transport live poultry. Transportation vehicle or container shall be washed or cleaned before and after transportation.

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005	EX-QA-01
THAI AGRICULTURAL COMMODITY AND FOOD STANDARD:	EX-QA-02

GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR

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7. Principles of meat hygiene of killed wild game presented for dressing Control of Operation

7.1 Killed wild game presented at an establishment have been subject to different harvesting, handling and transportation arrangements compared to live animals presented for slaughter. Killed wild game should undergo an appropriate inspection before dressing and full post-mortem inspection commences, so as to prevent undue contamination of the dressing environment and wastage of resources.

7.2 Inspection of killed wild game for safety and suitability prior to dressing should be risk-based to the extent practicable, and should take into account relevant information available from the field.

7.3 INSPECTION OF KILLED WILD GAME PRESENTED FOR DRESSING

7.3.1 The inspection should determine to the extent possible whether hygienic practice for field-Harvested animals have been appropriately applied, including an assessment of cleanliness sufficient for hygienic dressing. Special measures required by the competent authority to facilitate post-mortem inspection, e.g. correct identification and attachment of viscera separated from the animal body (refer to 5.3), should be confirmed at this time.

7.3.2 The inspection should take into account any information available from harvesting in the Field, e.g. presence of abnormalities at the time of death, geographical location. Where practicable, the results should be returned to hunters or other people involved in harvesting of wild game so as to improve their knowledge of and contribution to meat hygiene.

7.3.3. Inspection of killed wild game for safety and suitability prior to dressing should be risk-Based to the extent practicable, given that the entire animal may not be presented for dressing, e.g. the gastrointestinal tract of large killed wild game will most likely have been discarded in the field. Inspection procedures prior to dressing and post-mortem inspection will be necessarily limited in nature. They should be focused on detecting abnormalities intrinsic to field harvesting of wild game, e.g. signs of natural death or the animal being moribund at the time of death, the effects of a misplaced or expanding bullet, decomposition, and any evidence of intoxication with poisons or environmental contaminants. Systems for the implementation of inspection procedures and judgements

should be based on those used for ante-mortem inspection of other classes of animals (refer to 6.3).

7.3.4. Identity of the body of the animal along with those parts required for post-mortem Inspection should be maintained until final post-mortem judgement.

7.3.5 Post-mortem meat inspection procedures are a set of food hygiene measures that are Unique to the production of meat. Such procedures are regarded as a component of overall process control, which is defined as “all conditions and measures applied during the production process that are necessary to achieve safety and suitability of meat”.

7.3.6 Determination of the level of consumer protection provided by specified post-mortem inspection procedures; Relative measurement of the contribution of post-mortem inspection to the overall level of control of hazards in meat (and risks to consumers), thereby allowing risk managers to allocate meat hygiene resources proportionate to their greatest benefit in reducing risk by preventing exposure to meat-borne hazards;

7.3.7 Comparison of the effectiveness of different inspection procedures applied for the same purpose and in the same context, e.g. positive predictive value; Provision of information that allows appropriate evaluation of different risk management options e.g. regionalization of inspection programmers, feasibility and comparative costs of different post-mortem inspection procedures, potential for cross-contamination;

7.3.8 Full integration of post-mortem inspection procedures into a “production-to-consumption” Approach to meat hygiene.

REFERENCE

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 — EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: — EX-QA-02
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4. Establishment: Design and Facilities

4.1 Design and construction of production facilities and equipment, renovate following good manufacturing practices to control food hazards

4.1.1 Design and establishment should be less of the risk of food contamination from infrastruture, equipment and machine.

4.1.2 Surfaces and materials, particularly used in contact with food materials are non- toxic And easy to maintenance for cleaning and disinfection for minimizing cross-contamination.

4.1.3 Set up preventive maintenance program that might be high efficiency to protect the pests in production line.

4.2 Location of factory should be safe from re-contamination with bad smell, dust, smoke, powder and flooded area. And also surround of factory should be concrete.

4.3 Should be control layout of factory and production building,that must be separate exactly between clean and unclean area .Low risk and high risk area also should be separate in layout of production building, factory layout.

4.4 High and low risk should be separate as,

4.4.1 High risk area include,

- Chilling Process
- Grading Process
- Deboning process
- Marinating Process
- Special Cutting
- Packaging Preparation and packing process
- Storage of finish goods

4.4.2 Low risk area include,

- Receiving of live poultry

- Poultry slaughtering
- Scalding and De feathering
- Head removal and Vent Opening
- Evisceration
- Feet Cutting
- Residue Offal Removal
- Pre –Chilling

4.5 Separate rooms or separated areas

4.5.1 Used for skin-on dressing of pigs or other animals, when other classes of animals are being dressed at the same time.

4.5.2 emptying and cleansing of alimentary tracts, and further preparation of clean alimentary tracts, unless such - handling of meat and inedible parts of animals after they have been so designated, unless these products are otherwise separated by time or distance; storage of inedible animal parts such as hides, horns, hooves, feathers and inedible fats

4.5.3 there is adequate natural or artificial lighting for hygienic process control

4.5.4 there are appropriate facilities for the preparation and storage of edible fats

Access and harboring of pests are effectively restricted; and adequate facilities are provided for secure storage of chemicals, (e.g. cleaning materials, lubricants, branding inks) and other hazardous substances so as to prevent accidental contamination of meat.

4.6 Structure of the production building materials storage and finished good shelf the following Characteristics:

4.6.1 Ceiling material should be specify, enough height appropriate to the operations and fire resistance.

4.6.2 Wall should be smooth and not absorb moisture.

4.6.3 Floor should be smooth, no crack and non-absorbent surfaces.

4.6.4 Should be install mosquito net in internal processing.

4.6.5 Door should be non-crack and gap between the door and wall should be close to

Prevent contamination.

4.7 The machine components are non-toxic, smooth and removable for easy cleaning.

4.8 Measuring device use to control quality of product that can be able to adjust temperature within the calibration range. Procedure Control monitoring and measuring devices..

4.9 Containers of waste must be clearly identified and close with cover.

4.10 Should be supply (Potable water) according to the work instruction of water treatment Doc. Ref.: WI-EN-13-20that is safety for microbiological, chemical, physical properties following drinking water standard of Thai industrial standard 257-2549.

4.11 For waste water and disposal, should be design to avoid from contamination.

- Wastes Water tunnel should be smooth surface and no absorb water.
- Direction of water flow must be flow from high risk to low risk area.
- Must be have drain line cover.

4.12 We provide facilities , personal hygiene and toilets as follows,

4.12.1 washing basin, hand washing facilities must be dry and should be install in area of Entrance.

4.12.2 Should be specifying number of toilets and distance from processing area.

4.12.3 Should be having enough lockers for worker.

4.13 Consider quality of air and ventilation and also direction of air should be flow from high care to low care area.

4.13.1 Light bulb installation system need to enough for lighting .Every lamp have cover in order to consider method to prevent broken lamp.Select the type of lamp light enough for operation are as follows:

1) processing suitable brightness 540 LUX
2) Laboratory suitable brightness 220 LUX

3) Hallways suitable brightness 110 LUX

4.14 Company should be separate storage space for raw materials,chemical ingredients, chemical for cleaning and finish goods with good ventilation as well as providing a suitable environment such as temperature control that are based on Procedure Preservation of product.

4.15 Special facilities may be required to handle condemned animals.

4.15.1 Constructed so that all parts, gut contents and faeces from condemned animals can be Held under secure containment as appropriate to the circumstances; and constructed And equipped so as to facilitate effective cleaning and sanitation.

4.15.2 In the case of poultry and farmed game birds, facilities should be available to park Transport vehicles in areas that are well ventilated, and are protected from direct sunlight, Inclement weather and extremes of temperature.

4.15.3 In the case of poultry and farmed game birds, “suspect” birds are usually slaughtered on The slaughter line under special hygiene provisions

4.16 Facilities that allow constant progress of operations or that ensure separation between Different production batches;

4.17 Rooms, capable of being temperature-controlled; and separation of the boning, cutting and Primary wrapping area from the packaging area, unless hygiene measures are in place to Ensure that packaging does not contaminate meat.

4.18 .DESIGN AND CONSTRUCTION OF SLAUGHTER AREAS

4.18.1 Stunning and bleeding areas should be separated from dressing areas (either Physically or by distance), so that cross- contamination of animals is minimized.

4.18.2 Areas for scalding, DE feathering, scraping and singeing (or similar Operations) should also be appropriately separated from dressing areas.

4.18.3 Where slaughter is carried out the processing line should be designed so that there Is constant progress of animals in a manner that does not cause? Cross-contamination.

4.18.4 Special facilities may be required to slaughter and dress “suspect” or injured Animals.

4.19 DESIGN AND CONSTRUCTION OF EQUIPMENT

4.19.1 .All equipment used in areas where bodies of animals are dressed or meat may be present Should facilitate good hygienic practices (GHP).

4.19.2 Equipment and containers in rooms and other areas where bodies of animals are dressed or Meat may be present should be designed and constructed so that contamination is inimized. Meat should not be allowed to contact the floor and walls, or fixed structures not designed for such contact.

4.19.3 Where slaughter lines are operated, they should be designed so that there is constant Progress of animal bodies, carcasses and other parts, in a manner that prevents cross-contamination between different parts of the slaughter line and between different slaughter lines. In establishments where meat preparations and manufactured meat are circulating, the layout and equipment should be designed to prevent cross contamination between products of different status and products at different production stages.

4.19.4 All rooms and other areas in which animals are dressed or meat may be present should be Equipped with adequate facilities for washing hands, and should be equipped with adequate facilities for cleaning and sanitation of implements where required Facilities for cleaning and sanitation of equipment should: be designed to effectively clean and sanitize the particular equipment; and be located convenient to work stations;

4.19.5 Equipment and implements for use with inedible or condemned parts of animals should be distinctively identified.

4.19.6 Equipment used for heat treatment of manufactured meat and meat preparations should be Fitted with all control devices necessary to ensure that an appropriate heat treatment is applied.

4.19.7 Facilities and equipment should be provided, designed and located so that meat safety is not Compromised. Where necessary, separate amenities should be provided e.g. for staff handling live animals, condemned products

4.20 Vehicles or shipping containers in which unprotected meat is transported should:

- 4.20.1 Be designed and equipped so that the meat does not contact the floor;
- 4.20.2 Have joint and door seals that prevent entry of all sources of contamination; and
- 4.20.3 Where necessary, be equipped so that temperature control and humidity can be maintained and monitored.

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: EX-QA-02
GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR
B.E. 2549 (2006)

5. Control of Operation

5.1Controlling of food hazards the company has implementation the system of food safety Hazard Analysis and Critical Control Point, HACCP) to control hazards in food production accordance company HACCP plan.

5.2 Company has setting out the majority of food hygiene control as follows:

5.2.1 Control of temperature, time from the raw materials to the finish product in manufacturing process by considering the controlling efficiency of the step in processing that directly to the safety and suitability of food.

5.2.2 Specific process steps company has used the Meat with secondary inhibitors and Chemicals sanitizing process to reduce or eliminate harmful microbiological specify process steps.

5.2.3 Setting out specification of microbiological, chemical and physical properties of the all products raw materials, work in process product and finished products. The standard is recommends on principles of scientific. The monitoring of control and analysis method have used as defined in Procedure of Monitoring and Measurement .

5.2.4 Prevention of microbiological cross- contamination to prevent cross-contamination company setting of production area and process flow diagrams of product and staff, as showing the in production line layout, and staff control in accordance with each organization as in Procedure of Personal Hygiene .

5.2.5 Control of chemical contamination

1) Control of the chemical contamination, considering of residue of pesticide, antibiotics, heavy metal and alflatoxin by setting the product specification and monitoring method to control of quality of receiving.

2) Chemical residue and contaminant levels that are below maximum limits as described in relevant legislation and national sampling plans;

3) Chemical contamination in production line processing , such as chemical cleaning agent, sterilizer and lubricant must be specify to used food grade for food factory and control of chemical using.

5.2.6 Control of physical contamination

1) Setting out of process to control metal or non -metal material detection method, example of sieving method or metal detecting and preventive maintenance program is need for machine necessary.

2) Contamination of glass has a system to prevent the cause as defined in Procedure of Glass policy.

5.3 Procurement and purchasing of materials

5.3.1 R & D setting the specification of packaging for the standard of product quality inspection method as defined in Procedure of Monitoring and measurement.

5.3.2 The Company setting the standard for the selection and evaluation of the vendor, supplier and manufacturers as defined in Procedure of purchasing...

5.4 The food packaging container that used plastic. Product auto packing and sealed defined in Procedure of Monitoring and measurement...

5.5 Control of Water Quality control system of water that used in the factory, there is directly in product, food contact water, and steam and generates steam water, accordance with the water treatment process quality and control and used reference of standard of microbiology and chemical, toxic equivalent standards of water consumption TISI 257.

5.6 Management and supervision

The company Profile management and administration duties and responsibilities of each position in the associated with hygiene as defined in Procedure of Competence Training and Awareness.

5.7 Documentation and Records

The document control of the company will be operated in accordance with the details of the Procedure Control of document.

5.8 Control of records in accordance with Procedure Control of Record by considering of

5.8.1 Product Information Record about Product Information of raw ingredients, the sources of raw materials receiving date, formulation, manufacturer, keeping, storage, transportation, delivery has keep the record at least 1 year.

5.8.2 The record quality control, work in process and the results of analysis of food product before delivery has to keep at least 1 year.

5.8.3 The record of production process control and quality product and quantity and type inspection of raw materials that including of date of manufacture is stored at 1 year.

5.8 4 the record of food results analysis quality food keep at 1 year.

5.9 The Company has established procedures to recall the product or suspect that there is a product that comes out of the company may be harmful to consumers, as defined in Procedure of Products Recall.

5.10 Management and control system, of non- conformity product as defined in procedure Control of Non- Conforming product, will need to have a good management system are as follows:

5.10.1 In case of food production non-conformity cause of chemical less than the minimum level than food law and food regulation provided, The correction can be used the product for reprocess.

5.10.2 In case of food production is highly toxic or harmful of microbiological than maximum level than food regulation provided. The correction can be used the product for condemn, to eliminate of cross contamination.

5.11 POST-MORTEM INSPECTION

5.11.1 All carcasses and other relevant parts should be subjected to post-mortem inspection, which Preferably should be part of an overarching, risk-based system for the production of meat.

5.11.2 Post-mortem inspection of carcasses and other relevant parts should utilize information from Primary production and ante-mortem inspection, together with the findings from organoleptic inspection of the head, carcass and viscera, to make a judgement on the safety and suitability of parts intended for human consumption. Where the results of organoleptic inspection are insufficient to accurately judge carcasses and other relevant parts as safe or suitable for human consumption, the parts should be set aside and followed up with confirmatory inspection procedures and/or tests.

5.11.3 Post-mortem procedures and tests may be integrated and implemented together so as to Achieve public health and animal health objectives. In such cases, all aspects of post-mortem inspection should be science-based and be tailored to the relevant risks.

5.11.4 Post-mortem procedures and tests may be integrated and implemented together so as to Achieve public health and animal health objectives. In such cases, all aspects of post-mortem inspection should be science-based and be tailored to the relevant risks

Post-mortem inspection systems should include:

5.11.4.1 Procedures and tests that is risk-based to the extent possible and practicable (Refer to 9.5.1);

5.11.4.2 Confirmation of proper stunning and bleeding;

5.11.4.3 Availability of inspection as soon as is practicable after completion of dressing;

5.11.4.4 Visual inspection of the carcass and other relevant parts, including inedible parts, As determined by the competent authority;

5.11.4.5 Palpation and/or incision of the carcass and other relevant parts, including inedible Parts, as determined by the competent authority according to a risk-based Approach;

5.11.4.6 Additional palpation and/or incisions, as necessary to reach a judgement for an Individual carcass and other relevant parts, and under appropriate hygiene control;

5.11.4.7 More detailed inspection of edible parts intended for human consumption Compared with inspection of those parts for indicator purposes alone, as Appropriate to the circumstances;

5.11.4.8 systematic, multiple incisions of lymph nodes where incision is necessary;

5.11.4.9 Other organoleptic inspection procedures, e.g. smell, touch;

5.11.4.10 where necessary, laboratory diagnostic and other tests carried out by the Competent authority or by the establishment operator under instruction;

5.11.5 Performance objectives or performance criteria for the outcomes of organoleptic inspection, if available; regulatory authority to slow or halt processing so as to allow adequate post-mortem inspection at all times; removal of specified parts if required by the competent authority, e.g. “specified risk materials” for BSE; and proper use and secure storage of equipment for health marking.

511.6 Meat passed as safe and suitable for human consumption should be:

5.11.6.1 removed without delay from the dressing area;

5.11.6.2 Handled, stored and transported in a manner that will protect it from contamination And deterioration;

5.11.6.3 Held under conditions that reduce its temperature and/or water activity as quickly as Possible, unless cut up or de-boned pre-rigor;

5.11.6.4 Held at temperatures that achieve safety and suitability objectives.

5.11.7 In the case of poultry or farmed game birds undergoing immersion chilling:

5.11.7.1 The immersion chilling process should meet hygiene criteria as specified by the Competent authority;

5.11.7.2 The reduction in carcass temperature should be as rapid as possible; Carcasses emerging from the process should have a lesser microbiological count for indicator organisms and pathogens than those entering the process;

5.11.7.3 Sanitation requirements should include complete emptying, cleaning and sanitation of tanks as appropriate.

REFERENCE

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005	EX-QA-01
THAI AGRICULTURAL COMMODITY AND FOOD STANDARD:	EX-QA-02

GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR

B.E. 2549 (2006)

6. Maintenance and Sanitation

6.1 Engineering Department to set up an establishment and Hygiene maintenance program of machine and equipment to kept in and appropriate state of repair in order to minimize the loss of product or non-conforming of product from machine and equipment as showing in Procedure of equipment and maintenance.

6.2 Cleaning and Sanitizing of machine and equipment have consider of:

6.2.1 Cleaning by physical method. Cleaning should remove food residue and dirt by physical method are sweep, dust, rub form machine and equipment.

6.2.2 Disinfectant Line uses the chemical sanitizer to destroy of microbiological. Disinfection Should be considering about the concentration of chemical ratio and contact time.

6.3 Company selected the chemical cleaning or disinfectant that permission in the list hazardous chemicals products that have been authorized by the department of Livestock, Thailand BE 2554.

6.4 Company set up the cleaning program and disinfection for machine and equipment as showing in Procedure of cleaning are specify of;

6.4.1 Cleaning program and sanitizer have covered all area in food processing plant and every machine and equipment that use for processing the product.

6.4.2 Identified or cleaning process and sanitizing method.

6.4.3 Cleaning frequency and program.

6.4.4 Record of cleaning inspection in report and responsibility person inspection and record of cleanliness before operation ,.and monitoring and record keeping requirements

6.4.5 Cleaning and maintenance program shall be in place for processing area, equipment, Machinery and tools to ensure cleanliness of abattoir before and after operation. Special care Shall be focused on the surface that contact with poultry carcass, meat and products

6.5 Company set up the monitoring for suitable or effectiveness of cleaning and disinfection program by swab test technique.

6.6 The process of cleaning and Disinfection shown in procedure of cleaning .

6.7 . Cleaning sink shall have proper size for cleaning equipment and utensils.

6.8 Storage facilities shall be provided to avoid any contamination or not be accumulation source of Contamination.

6.9 Lockable individual storage shall be separated for keeping materials and tools such as packaging Materials, staff clothing, cleaning materials and disinfectant. Plant and equipment shall be washed and cleaned before and after operation. After the final operation they shall be completely cleaned and disinfected to ensure no meat is left overnight.

6.10. Company control of pest by preventive process to prevent pest Preventive access to eliminate potential breeding sites, Harborage and infestation in food processing plant. Set up monitoring and inspection of pest in food processing plant following the Procedure of pest control .

6.11 Control of monitoring and detection of pest by external pest control supplier by using the pest control Supplier selection following the procedure of purchasing supplier..

6.12 Waste Management following the procedure of waste management are as following to cover of all area below;

6.12.1 Residue of product, residue raw material and waste from the line processing have been specified the method of removal carried and storage of was.

6.12.2 Waste in appropriately clean area to prevent the cross contamination and accumulated in area pest harborage and infestation.

6.12.3 Waste water tunnel or drained in external building.

6.12.4 Waste container to collect the waste need to separate and identify for employee correct used and set up cleaning method and program.

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: EX-QA-02

GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR

B.E. 2549 (2006)

7. Personal Hygiene

7.1 The company setting out the control of personal hygiene setting out and The necessary hygiene conditions for producing food which is safe and suitable for consumption. To ensure that those who working with food, either directly or indirectly, will not cause food contamination by action of;

- Keep of personal cleanliness in the appropriate level.
- Behave and perform in a proper manner.

7.2 Provide health monitoring the employee prior to employment and continue to annual health Check. Keeping the record of the employee health checked for one year.

7.3 If the employee suspected communicable diseases TB, Hepatitis B, Diarrhea, Skin Disease is sick or a carrier. This may cause food contamination. Be excluded From the operation of contact with food.

7.4 Determine and setting out principle basic of personal hygiene and cleanliness, action of The possible injury or illness, hand washing habits. To prevent contamination of the human To the product.

7.5 Employee and/or visitors have been strictly followed of uniform wearing in each area to perform before practice. Separation of operational areas to prevent cross contamination between low risk areas to high risk area.

7.6 Control and monitoring of personal hygiene and cleanliness of the employees. As defined in The Procedure Personal Hygiene..

7.7 Ensure that not to cause of cross contamination to food from outsiders or visitor. By setting Out the questionnaire to fill up and followed personal hygiene to compliance requirements of the company.

7.8 Control of personal hygiene requirement is defined in Procedure of Personal Hygiene .

REFERENCE:

Procedure Personal Hygiene

8. Transportation

8.1 The company setting out of control hygiene standard to preventive contamination of environmental, damage or / and deforming during food products transport. And provide an environment which effectively controls the growth of pathogenic or spoilage micro-organisms and the production of toxins in food.

8.2 Transportation vehicle shall be designed to maintain core temperature of poultry carcass, meat And products at 7 °C or lower during transportation.

8.3 Movement of poultry carcass, meat and products shall be handled with care to prevent damages.

8.3 The doors of transportation vehicle or container shall be tightly closed, if necessary, they shall be

8.4 Locked or tied with metal wire or other materials to prevent opening during transportation.

8.5 Vehicle intended for transport poultry carcass, meat and products shall not be used to transport live poultry.

8.6 Transportation vehicle or container shall be washed or cleaned before and after transportation

8.7 The transportation by A trucks requirement is defined as below

8.7.1 Do not Do contaminate meat or packaging

8.7.2 Can be effectively cleaned and, where necessary, disinfected

8.8 Permit effective separation of different foods or foods from non-food items where necessary..

8.9 Due to the potential for growth of pathogenic and spoilage micro-organisms under conditions of Inadequate temperature control, meat should be transported at temperatures that achieve safety and suitability objectives. Equipment for continuous monitoring and recording of temperatures should accompany transport vehicles and bulk containers wherever appropriate. Additionally, the conditions of transport should provide adequate protection from exogenous contamination and damage, and should minimize growth of pathogenic and spoilage micro-organisms.

8.10. If meat is inadvertently exposed to adverse temperature conditions or sources of contamination That may affect safety and suitability, an inspection should be carried out by a competent person before further transport or distribution is allowed.

8.11 Company set up the inspection program of the truck condition and effective of prevent Contamination of the environment.

8.12 Food transport requirements in accordance with the Procedure of Delivery ..

8.13 In case of hiring a transport truck, the company set up the good manufacturing practice of transportation truck, preventive and maintenance and cleaning / sanitizing program. The requirements of the supplier selection and evaluation, as well as outsourcing services transport. According to the procedure of purchasing..

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005	EX-QA-01
THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR B.E. 2549 (2006)	EX-QA-02

13. Product information and consumer awareness

13.1 Appropriate product information and adequate knowledge of food hygiene is necessary to prevent mishandling at later stages in the food chain. Pre-packaged foods should be labeled with clear instructions to enable the next person in the food chain to handle, display, store and use the product safely. Principles and guidelines for product information and consumer awareness in the context of safety and suitability of meat are described in general terms in Section IX of the General Principles of Food Hygiene (CAC/RCP 1-1969).

13.2 The conditions of storage of meat preparations and manufactured meat should be clearly Presented on the packaging. CAC/RCP 58-2005 Page 43 of 51

13.3. Meat preparations and manufactured meat should, where appropriate, be specifically Labeled so as to provide safe handling, refrigeration and storage instructions for consumers. Foods containing meat that have not received an adequate biocide treatment for pathogens (e.g. containing raw meat, partially cooked meat, or products with secondary inhibitors) labeled with handling, refrigeration, storage, cooking and preparation statements that have been validated as sufficiently biocide.

13.4 The company set up of production identification and product lot. Number. To control the efficiency of product inventory, and advantage for product recall in necessary. Product identified has showing on the product container.

13.5 Product information showing of the food storage, preparation and use them safety and also Indicating the type of product, to ensure the user has done it correctly.

13.6 Food labeling will perform in accordance with the food laws and the message appears on the Label should be register which depend on the type of foods, reference of the national Food law No.5 / 97 (3rd March 1997).

13.7 Customer education has announced detail of product in under the terms of storage transportation and the shelf-life of product can harmful on consumer in detail on the package. To ensure the consumer can treat the product correctly and safely.

13.8 Identification detail define in Procedure of Identification and traceability .

REFERENCE:

The national food law No5/97(3rd March 1997)	EX-QA-19
CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005	EX-QA-01
THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR B.E. 2549 (2006)	EX-QA-02

10. Training

10.1 The company set up Training programs for employees based on the guidelines of good manufacturing practices (GMP) as well as suggestion and recommendation upon knowledge of employees, who involved in food production in order to ensure the food safety and adequate training of competent personnel is of fundamental importance in the production of meat that is safe and suitable for human consumption

10.2 Trainings are important foundation to ensure employees in the area of;

10.2.1 Improve knowledge on GMP based which gives the guidelines of food hygiene and food safety in order to protect from food contamination.

10.2.2 Know-how to control food hardzards and precautions related to food safety in order to protect of the hardzards.

10.2.3 After Trainings, employees are expected of a good food safety attitude, bringing a better understanding, applying to work correctly and cascading knowledge in their responsibility.

10.3 Training Programs

10.3.1 Training Programs are continued throughout the year according with Annual Training Plan. If needed, Training Programs are reviewed and can be adjusted at any time of a year for more up-to date knowledge and know-how of GMP.

10.3.2 On the Job Training Program are in place to ensure employees from every functions are working correctly with the same standard.

10.4 Instruction and Supervision

10.4.1 After training, evaluation is monitored and followed on performance and working behavior of employees for effectiveness of training and for further improvement.

10.4.2 Managers and supervisors in food processing plant must be trained and qualified for GMP for analyze and in case of handling and preventing any potential food hazards that might occur in food processing line.

10.5 Company provides refresher training periodically to ensure employees in reviewing and refreshing of knowledge and know-how for GMP standard.

10.6 Training programs are provided according to competence awareness and training procedure

REFERENCE:

CODE OF HYGIENIC PRACTICE FOR MEAT CAC/RCP 58/ 2005 EX-QA-01

THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: EX-QA-02
GOOD MANUFACTURING PRACTICES FOR POULTRY ABATTOIR
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Annex 2.19

CSR Plan

Myanmar CP Livestock Co., Ltd. has carried out CSR activities continuously.

We will allocate 2% on net profit after tax for spending in CSR activities and areas to be spent are targeted in line with ongoing activities the Company is implementing.

The CSR Plan for the project will cover the following activities also:

- Retails shop for selling meat for people nearby
- Community Development Programs for the nearby area

Annex 2.20

Staff Welfare Plan

- Leave allowance in accordance with the Law
- Benefit under Social Security Act
- Other social welfare program benefit from the Company
- Dormitory

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Annex 2.21

FIRE SAFETY PLAN

Though the nature of business falls in the category of low risk in fire outbreak, adequate measurement has been incorporated in our layout, building plan and operation manual covering the followings:

- Adhered to standards required by industry, regulations.
- Fire Safety System
- Fire Alarm System
- Fire Protection System
- Fire Escape Path
- Prior Plan for Fire Safety
- Immediate Actions if Fire Occurs
- Rehabilitation

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Annex. 2.22

Myanmar C.P. Livestock Co., Ltd.
Workplace Safety

The company is committed to ensuring workplace safety by:

- Providing a safe and conducive work environment for all employees.
- Establishing a safety management system and stringent workplace policies based on recognised best practices
- Continuous and regular training and drills in fire safety procedures.

To continually meet and exceed our safety goals, we will engage management and employees through regular workshops and trainings. Compliance with local health and safety requirements and regulations (including fire safety measures) will remain a top priority for the plant.

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Annex 2.23

EIA and EMP

Selecting a firm to conduct EIA is in process. The scope of the EIA covers components of the environment of the area(s) to be affected or created by the alternatives under consideration.

a. Analysis of activities and waste generation during the Construction Phase shall cover the following:

- Waste from site preparation;
- Waste from maintenance of slaughterhouse plant and equipment; and
- Waste from daily activities.

b. Analysis of activities and waste generation during the Operation Phase shall include:

- Waste from animal slaughtering and processing;
- Waste from maintenance of plant and equipment;
- Sewerage sludge from the waste treatment facilities;
- Waste from daily activities.

Effective EMP plan will be introduced based on recommendation from EIA report.

မြေအသုံးပြုခွင့်လျှောက်ထားလွှာ

သို့

ဥက္ကဋ္ဌ
မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှုကော်မရှင်

စာအမှတ် ၊

ရက်စွဲ ၊ 05/12/2018

အကြောင်းအရာ။ **ရင်းနှီးမြှုပ်နှံမှု လုပ်ငန်းဆောင်ရွက်ရန် မြေငှားရမ်းခွင့် သို့မဟုတ် မြေအသုံးပြုခွင့် လျှောက်ထားခြင်း။**

ကျွန်တော်/ကျွန်မသည် ရင်းနှီးမြှုပ်နှံမှုလုပ်ငန်း ဆောင်ရွက်ရန်အတွက် မြေငှားရမ်းခွင့် သို့မဟုတ် မြေအသုံးပြုခွင့်ကို မြန်မာနိုင်ငံရင်းနှီးမြှုပ်နှံမှု ဥပဒေ၁၁၆ နှင့်အညီ အောက်ပါ အချက်အလက်များကို ဖော်ပြ၍ လျှောက်ထားအပ်ပါသည်-

၁။ မြေ/ အဆောက်အအုံ၏ ပိုင်ရှင်နှင့်စပ်လျဉ်းသော အချက်အလက်များ

(က)	ပိုင်ရှင်အမည်/အဖွဲ့အစည်း	**ရန်ကုန်မြို့တော်စည်ပင်သာယာရေးကော်မတီ**
(ခ)	ဧရိယာအကျယ်အဝန်း	**၅၈.၀၄၈ ဧက**
(ဂ)	တည်နေရာ	**အမှတ်(၂)လမ်းနှင့်အမှတ်(၇)လမ်းထောင့်၊ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး**
(ဃ)	မူလမြေအသုံးပြုခွင့် ရရှိထားသောကာလ (မြေငှားဂရမ် သက်တမ်း)	-
(င)	နှစ်ရှည်ငှားရမ်းခများကို မတည်ရင်းနှီးငွေ အဖြစ်ဖော်ပြခဲ့ခြင်းရှိ-မရှိ	**မရှိ**
(စ)	ကနဦးငှားရမ်းသူက သဘောတူ/မတူ	**တူ**
(ဆ)	မြေအမျိုးအစား	**စိုက်ပျိုးမွေးမြူရေးစခန်း**

၂။ အငှားချထားသူ

(က)	အမည်/ကုမ္ပဏီအမည်/ဌာန/အဖွဲ့အစည်း	**ရန်ကုန်မြို့တော်စည်ပင်သာယာရေး ကော်မတီ**
(ခ)	နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်	

(ဂ) နေရပ်လိပ်စာ	**ရန်ကုန်မြို့တော်ခန်းမ၊ မဟာဗန္ဓုလလမ်း၊ ကျောက်တံတား မြို့နယ်၊ ရန်ကုန် ရန်ကုန်တိုင်းဒေသကြီး**

၃။ အငှားချထားခြင်း ခံရသူ

(က) အမည်/ကုမ္ပဏီအမည်/ဌာန/အဖွဲ့အစည်း	**မြန်မာ စီ.ပီ.လိုက်(ဖ်)စတော့(ခ်) ကုမ္ပဏီ လီမိတက်**
(ခ) နိုင်ငံသားစိစစ်ရေးကတ်အမှတ်/နိုင်ငံကူးလက်မှတ်အမှတ်	**ကုမ္ပဏီမှတ်ပုံတင်အမှတ် - ၁၄၉၈၃၃၀၈၀ (ယခင်ကုမ္ပဏီ မှတ်ပုံတင် အမှတ် ၃၂၂ အက်(ဖ်)စီ/ ၁၉၉၆-၁၉၉၇)**
(ဂ) နိုင်ငံသား	**မြန်မာ**
(ဃ) နေရပ်လိပ်စာ	**အမှတ် ၁၃၅၊ ပြည်လမ်း၊ ၈မိုင်ခွဲ၊**

မရမ်းကုန်းမြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး၊ မြန်မာ။

၄။ ငှားရမ်းလိုသည့် မြေနှင့်စပ်လျဥ်းသည့် အချက်အလက်များ

(က) ရင်းနှီးမြှုပ်နှံသည့် လုပ်ငန်းအမျိုးအစား	**ကြက်သား နှင့် ဝက်သားသန့်စင်ခြင်း၊ အသားသို့လှောင် ရောင်းချခြင်း**
(ခ) ရင်းနှီးမြှုပ်နှံသည့် အရပ်ဒေသ(များ)၊	**အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်းထောင့်၊ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း ၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး**
(ဂ) တည်နေရာ (ရပ်ကွက်၊ မြို့နယ်၊ ပြည်နယ်/ တိုင်းဒေသကြီး)	**အမှတ်(၂)လမ်းနှင့် အမှတ်(၇)လမ်းထောင့်၊ မစိုစိုက်ပျိုးမွေးမြူရေးစခန်း၊ ဒဂုံမြို့သစ် (အရှေ့ပိုင်း) မြို့နယ်၊ ရန်ကုန်တိုင်းဒေသကြီး**
(ဃ) မြေဧရိယာ အကျယ်အဝန်း	**၅၈.၀၄၈ ဧက**
(င) အဆောက်အအုံအရွယ်အစား/အရေအတွက်	**ပူးတွဲ ၂.၅**
(စ) အဆောက်အအုံ တန်ဖိုး	**ရင်းနှီးမြှုပ်နှံသူမှ အမေရိကန် ဒေါ်လာ ၅,၅၉၂,၀၀၀ တန် အဆောက်အဦး ဆောက်လုပ် သုံးစွဲမည်ဖြစ်ပါသည်။**

၅။ မြေပိုင်ဆိုင်မှု/မြေဂရန် အထောက်အထား(စက်မှုဇုန်မှ အပ)၊ မြေပုံနှင့် မြေငှားစာချုပ်(မူကြမ်း) တင်ပြရန်။ (ပူးတွဲ ၃.၁)

၆။ မြေငှားရမ်းခြင်းနှင့် စပ်လျဉ်း၍ အောက်ဖော်ပြပါ ပုဂ္ဂိုလ်ထံမှ တစ်ဆင့်ငှားရမ်းထားခြင်း ရှိ-မရှိ

- ☐ နိုင်ငံတော်၏ ဥပဒေများနှင့် အညီအစိုးရဌာန၊ အစိုးရအဖွဲ့အစည်းထံမှ နိုင်ငံတော်ပိုင်မြေ သို့မဟုတ် အဆောက်အအုံ အသုံးပြုခွင့်အား ယခင်ကပင် ရရှိထားသော ပုဂ္ဂိုလ်၊
- ☐ အစိုးရဌာန၊ အစိုးရအဖွဲ့အစည်း၏ ခွင့်ပြုချက်နှင့်အညီ နိုင်ငံတော်ပိုင် မြေသို့မဟုတ် အဆောက်အအုံအား တစ်ဆင့်ငှားယူရန် သို့မဟုတ် တစ်ဆင့်လိုင်စင် ရယူရန် အခွင့်ရှိသည့် ပုဂ္ဂိုလ်။

၇။ မြေ/အဆောက်အအုံ ငှားရမ်းခနှုန်း (တစ်နှစ်လျှင် တစ်စတုရန်း မီတာအတွက်)

အမေရိကန်ဒေါ်လာ ၂.၃/စတုရန်း မီတာ/ တစ်နှစ်လျှင်

၈။ မြေအသုံးချမှု ပရီမီယံကြေး (Land Use Premium-LUP) (အစိုးရဌာန/ အစိုးရအဖွဲ့ အစည်းပိုင် မြေငှားရမ်းခြင်းဖြစ်ပါက အငှားချထားခြင်းခံရသူ ထံမှငွေသားဖြင့် LUP ကောင်းခံပါမည်။)

တစ်ဧကနှုန်း **မရှိ**

၉။ မူလမြေငှားရမ်းခွင့်ရှိသူသို့မဟုတ် မြေအသုံးပြုခွင့်ရသူမှ ငှားရမ်းအသုံးပြုခွင့်ရသူမှ ငှားရမ်းရန် သဘောတူ/မတူ **တူပါသည်။**

၁၀။ လျှောက်ထားသည့် မြေသို့မဟုတ် အဆောက်အအုံ ငှားရမ်း/အသုံးပြုခွင့် သက်တမ်း **ခွင့်ပြုမိန့်ရ၍ စာချုပ်လက်မှတ် ထိုးပြီးချိန်မှ စ၍ (၅၀+၁၀+၁၀) နှစ်**

၁၁။ စက်မှုဇုန်၊ ဟိုတယ်ဇုန်၊ ကုန်သွယ်ရေးဇုန် အစရှိသည့် သက်ဆိုင်ရာ လုပ်ငန်းဇုန်ဧရိယာ အတွင်းရှိမြေ ဟုတ်/မဟုတ် (ဇုန်ကိုဖော်ပြရန်)

Myanmar C.P. Livestock Company Limited. MCPL

လျှောက်ထားသူလက်မှတ်

အမည် Mr.Uthai Tantipimolphan

ရာထူး Managing Director

ဌာန/ကုမ္ပဏီ တံဆိပ် UTHAI TANTIPIMOLPHAN MANAGING DIRECTOR

Form (7)

Application form for Land Rights Authorization

To,

Chairman
Myanmar Investment

Reference No.

Date **05/12/2018**

Subject: **Application for Land Lease or Land Rights Authorization to be invested**

I do hereby apply with the following information for permit to lease the land or permit to use the land according to the Myanmar Investment Rules 116: -

1. Particulars relating to Owner of land / building

(a)	Name of owner/organization	**Yangon City Development Committee**
(b)	Area	**58.048 Acres**
(c)	Location	**Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar**
(d)	Initial period permitted to use the land (validity of land grant)	**-**
(e)	Payment of long term lease as equity	Yes ( ) No (√)
(f)	Agreed by original Lessor	Yes (√) No ( )
(g)	Type of land	**Agriculture and Livestock Breeding Farm**

2. Lessor

(a)	Name / Company's name/ Department/ organization	**Yangon City Development Committee**
(b)	National Registration Card No	
(c)	Address	**Yangon City Hall, Maha Bandula Road, Kyautdata Township, Yangon Region**

3. Lessee

(a)	Name / Company's name/ Department/ organization	**Myanmar C.P. Livestock Co., Ltd.**
(b)	National Registration Card No /Passport No.	**Reg No. 149833080 (Former Reg No. 321 FC/1996-1997)**
(c)	Citizenship	**Company incorporated in Myanmar**
(d)	Address	**135, Pyay Road, 8½ Mile, Mayangone Township,Yangon Region, Myanmar.**

4. Particulars of the proposed Land Lease

(a)	Type of Investment	**Processing of Chicken and Pork, Preserving and Sales of Meat**
(b)	Investment Location(s)	**Corner of No. (2) Main Road & No. (7) Main**

	Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar
(c) Location(Ward, Township, State /Region)	**Corner of No. (2) Main Road & No. (7) Main Road, Maso Agriculture and Livestock Breeding Farm, Dagon Myo Thit (East) Township, Yangon Region, Myanmar**
(d) Area of Land	**58.048 Acres**
(e) Size and Number of Building (s)	**Annex 2.5**
(e) Value of building	**Building will be constructed by investor at approximate cost of US$ 5,592,000**

5. To enclose land ownership and Land Grant , ownership evidences (except Industrial Zone) , (Annex 3.1)
   Land map and Land Lease Agreement (Draft) (Annex 3.1)

6. Whether it is sub-leased from the following person in regarding to Land Lease or not-
   - ☐ Person who has the rights to use the Land or Building of the Government from Government Department and Organization in accordance with the national laws.
   - ☐ Authorized Person to get the Sub License or Sub Lese of the building or land owned By the Government in accordance with the permission of the Government Department and Organization.

7. Land/Building lease rate (per square meter per year) **Land rent US$ 2.3/ m2/ Year**

8. Land Use Premium – (LUP) (If it is leased from the land belonged to Government Department / Organization the LUP shall be paid in cash by the lessee.)
   Rate per Acre: **Not applicable**

9. Whether it is agreed by original land lessor or land tenant not **Yes**

10. Proposal land or building use/lease period **50 years renewal for two 10 years times**

11. Whether it is the land located in the relevant business zone area such as Industrial Zone, Hotel Zone, Trade Zone and etc or not (To describe Zone) **Agriculture and Livestock Breeding Farm**

Myanmar C.P. Livestock Company Limited. MCPL

Signature of the applicant	
Name	**Mr. Uthai Tantipimolphan**
Title:	**Managing Director**
Department /Company	
(Seal/Stamp)	UTHAI TANTIPIMOLPHAN MANAGING DIRECTOR
Date	

Yangon City Development Committee

Yangon Regional Government

The Republic of the Union of Myanmar

and

Myanmar CP Livestock Co., Ltd.

"Long-term lease agreement" for the business of "Processing of Chicken and Pork, Preserving and Sales of Meat" at International Standard

On (58.048) acres of land, Maso Agriculture and Livestock Breeding Farm, Dagon Myothit (East) Township, Yangon Region

Location - Yangon

Date -

Long-term lease agreement of (58.040) acres of land, Maso Agriculture and Livestock Breeding Farm, Dagon Myothit (East) Township, Yangon Region for the business of "Processing of Chicken and Pork, Preserving and Sales of Meat" at International Standard

This agreement is made on [●] 2019 at Yangon, The Republic of the Union of Myanmar by and between:

Production Department, Yangon City Development Committee represented by head of department U Min Aung (hereinafter referred to as "**Lessor**" which expression shall include its successors and permitted assignees) of One Part, and

Myanmar CP Livestock Co., Ltd incorporated according to the laws of the Republic of the Union of Myanmar and having registered office at 135, Pyay Road, 8½th Mile, Mayangone Township, Yangon Region, Myanmar represented by its president**,** Mr. Wirat Wongpornpakdee, (hereinafter referred to as "**Lessee**" which expression shall include its successors and permitted assignees) of the other Part.

Lessor and Lessee shall be individually referred to as "Party" and collectively referred to as "Parties".

For entering into long term lease agreement for the business of international standard "**Processing of Chicken and Pork, Preserving and Sales of Meat",** approvals have been given by Yangon City Development Committee by its meeting held on 11-9-2018 as per committee members' meeting minutes no. (19/2018), paragraph (5), sub-paragraph (k) and Yangon Region Government cabinet meeting no. 34/2018 held on 13-9-2018.

The Parties hereto agree as follows:

Definitions

1. The terms used in this Agreement shall have the meanings set forth below:

(a) "Business" shall mean construction of factory for "**Processing of** Chicken and Pork, Preserving Meat" at international standard.

(b) "Leased Land or Land" shall mean land situated at Corner of No. (2) Main Road & No. (7) Main Road, Dagon Myo Thit (East) Township, Yangon Region, Myanmar having an area of 58.048 acres (234912.65 square meters) details of which is attached to this Agreement as Annex (A) for the purpose of implementing objective under this Agreement in Maso Agriculture and Livestock Breeding Farm,

(c) "Land Use Premium" shall mean premium the Lessee shall pay to the Lessor for use of land as per Clause 15 of this Agreement.

(d) "Lease" shall mean leasing of the land under this Agreement.

(e) "Lease Period" shall mean as stipulated in clause (10) of this Agreement.

Objective

2. This agreement is entered for the following objectives.

(a) To promote the State's economy through private sector's activities in production sector;

(b) To provide people in city with pork and chicken meat appropriate for health by construction and operation international standard chicken and pork slaughter house.

(c) To process clean and fresh food and to distribute the same for public's consumption

(d) To create job opportunities to local people around the factory and enable them to obtain reliable career and improve, and maintain better socio-economic lives;

(e) To support Yangon City Development Committee in the way of producing and distribution of fresh and clean chicken and pork meat and foods.

Warranties and Representations

3. Each party represents and warrants to the other party as follows:

(a) Parties have legitimate rights to enter into this agreement for the purpose of objective under this Agreement.

(b) Parties hereto represent and warrant that they are legal entity registered under relevant laws and duly authorized to enter into this lease agreement.

(c) The Lessee warrants that it has sound financial standing to implement as per provisions in this Agreement;

(d) That there are no action, trails or incomplete court proceeding at court (or) arbitration (or) administrative organization which may hinder the Lessee to perform the obligations under this Agreement;

(e) The Lessee has managed to obtain all requisite corporate approvals to implement activities under this Agreement. There is no contradiction or breach of any condition in provisions in any agreement wherein Lessee is a party to the agreement.

Lease of Land

4. The Lessor hereby leases to the Lessee the Land as described hereto as **Annex A** subject to the terms and conditions of this Agreement and the Lessee agrees to take on the lease for operation

of Business. The Lessee has also agreed to conduct land survey at own cost and to take the lease of the land on as it is basis of topographical, situation and earthling condition of the land.

Business to operate

5. The Lessee shall construct Slaughter House for Chicken and Pork Processing and conduct operation of **Processing of Chicken and Pork, Preserving and Sales of Meat** and distribute meat and food. The Lessee shall apply for investment permit from Myanmar Investment Commission for construction of building and operation of the business.

Initial Investment by the Lessee

6. The Lessee shall make initial investment of US$ 10 Million to construct facilities for the business of international standard **Processing of Chicken and Pork, Preserving and Sales of Meat.**

Responsibility of the Lessor

7.

(a) The "Lessor" shall assist and coordinate with "Lessee" to obtain approvals to build the factory buildings, administrative buildings which are required for the businesses included in the agreement.

(b) The "Lessor" shall assist and coordinate with "Lessee" in obtaining permissions, registrations, licenses and other necessary documents which are required for the businesses included in the agreement from respective organizations and departments.

(c) The "Lessor" shall assist and coordinate with "Lessee" in applying tax exemption, tax relief and other special privileges in application to Myanmar Investment Commission for the business.

(d) The "Lessor" shall transfer the land to the "Lessee" after entering into this agreement and the Lessee has submitted bank security deposit as per clause 14 of this Agreement

Responsibility of Lessee

8. The responsibilities of Lessee are as follows;

a. Shall implement business in this Agreement at own cost according to conditions under this Agreement. Construction activities shall be commenced within 7 days from taking over the land. Shall obtain permissions, licenses from respective departments in accordance with existing laws which are required to operate the business. Construction work on the Land as approved by the Lessor shall be completed within 14 months from date of singing of this Agreement. Drawings ard areas of factory, and buildings are attached hereto as Annex (B), and stipulated construction time for completion are attached hereto as Annex-C. If construction is delayed and not completed in stipulated time due to failure of the Lessee, the Lessee shall return the Land to the Lessor and no settled rent and land use premium shall be refunded.

b. Annual rent shall be paid at prescribed rates in timely manners.

c. Construction of factory buildings, managing to have electricity supply and and water supply shall be proceeded only after seeking for permissions from the Lessor and relevant organizations by submitting official letters in writing.

d. If the factory buildings constructed with requisite approvals are required to be renovated, extended during the business operation period, such activities shall be carried out only after seeking approval officially in writing in accordance with municipal law.

e. The “Lessee” shall construct the fence for security of the businesses operated on the leased land with the approval of “Lessor”. If there are service pipes and cables in the ground required to be moved or protected not to be damaged, the Lessee shall do so at own cost after seeking the approval of the Lessor.

f. Conduct of illegal businesses, warehousing or temporary storage of goods prohibited by the laws on the leased land and in the factories and buildings shall not be performed at all. Apart from necessary action to implement business, no building materials (or) other materials shall be manufactured on the leased land.

g. The “Lessee” shall be responsible for paying all levied duties and taxes, except land revenue, such as municipal tax, inspection fee, electricity bill, utilities, revenue and stamp duties under Stamp Act.

h. All the businesses being operated on leased land shall be in consistent with the policies and existing laws of the Republic of the Union of Myanmar.

i. The “Lessee” shall not assign, rent, mortgage, transfer otherwise, allow to use the leased land in whole or in part to other companies, organizations, persons during the leased period.

j. The “Lessee” shall be responsible to insure the fire insurance and other insurances according to Myanmar Insurance Law during the leased period.

k. The “Lessee” shall accept and allow the responsible persons from the “Lessor” when they occasionally visit and check the business operation on the leased land.

l. If staff from Yangon City Development are required to be assigned at chicken and pork processing facilities, required, office spaces shall be accommodated.

m. Construction of factory and building for the business shall be deemed to be completed upon issuance of completion certificate by the Lessor after inspection. Progress report shall be submitted quarterly up to receiving such certificate.

n. The Lessee shall be responsible to register this Agreement at respective registration office within one month from the date of singing this agreement. Cost shall be borne by the Lessee.

o. Certain parts of the project can be sub-contracted. The Lessee shall be responsible for performance by the sub-contractor.

p. If foreign expatriate shall be employed in implementing the business with the approval from Myanmar Investment Commission, they shall abide by laws of Myanmar and Lessee shall be responsible that such foreigners will not interfere in the internal affairs of the country.

q. The Lessee shall indemnify and hold harmless Lessor and its staff if there is claims by third parties on the business during lease period.

r. Complete record and financial accounts of the business shall be maintained.

Effective date of agreement

9. This agreement shall be effective from of the date of singing by the both parties.

Terms of this Agreement

10. The lease period shall be 50 years from the date of singing this Agreement. Leasing the land on long term basis to the Lessee shall not be construed that the Lessor's to take possession and exercise the rights of landlord on whole or part of the Land is impaired (or) surrendered.

Renewal of agreement

11. The initial lease period of the agreement is determined as 50 years and, the renewal of the agreement can be made up to (2) consecutive times of ten years each subject to negotiation and agreement between the parties and approval of Myanmar Investment Commission.

Payment of rental for leased land and Terms and Conditions

12.

(a) The "Lessee" shall pay US Dollars (540,299.10) per year at the rate of 2.3 USD per square meter for one year (2.3USD/sqm/Year) to the "Lessor" as rental for 58.048 acres (234,912.65 square meters) of the leased land.

(b) The "Lessee" shall pay the rental specified for the first year to the "Lessor" on the date of signing the agreement. The rental shall be paid annually within 30 days before the lease period for the following years. Acknowledge/ receipt for the payment shall be provided to the Lessee.

(c) For the failure to pay rent (or) land use premium specified in clause 15, such delayed amount shall be treated as loan extended by City Bank and principal and interest calculated at bank rate shall be paid. If the failure to make payment exceeds 60 days, the Lessor is vested with the right to terminate the lease and this agreement shall become null and void.

(d) The annual rent in foreign currency shall be translated to Myanmar currency at the exchange rate of the time of payment and payment shall be paid in Myanmar currency.

Amending the rental rate

13. The rental rate of leased land can be amended and increased once in every five years' time at a

rate between minimum 5 % and maximum 10 % of prevailing rate by negotiation between both parties.

Security Deposit

14. In order to ensure the observance by the Lessee of the conditions and rules in this Agreement, the "Lessee" shall pay Kyat 50,000,000 (Kyat fifty Million Only) to Yangon City Development Committee as security deposit on the date of singing this agreement. The security shall remain valid until issuance of completion certificate by the Lessor. If the Lessee breaches condition in this Agreement, the security deposit shall be forfeited by the Lessor.

Land Use Premium

15. The "Lessee" shall pay Kyat 116,096,000 (Kyat One Hundred Sixteen Million Ninety Six Thousand Only) as Land Use Premium as follows:

(a) First instalment which is 30 % of the total Land Use Premium amounting to Kyat 34,828,800 (Kyat Thirty Four Million Eight Hundred Twenty Eight Million and Eight Hundred) shall be paid within 30 days from signing the agreement.
(b) Second instalment which is 30 % of the total Land Use Premium amounting to Kyat 34,828,800 (Kyat Thirty Four Million Eight Hundred Twenty Eight Million and Eight Hundred) shall be paid within 6 months from signing the agreement.
(c) Third instalment which is 40 % of the total Land Use Premium amounting to Kyat 46,438,400 (Kyat Forty Six Million Four Hundred Thirty Eight Thousand and Four Hundred) shall be paid within 18 months from signing the agreement.

Termination

16. This agreement shall be terminated should any matter described below would happen:

a. Failure to perform a responsibility of agreement by one party
b. Occurrence of Force majeure lasting up to 6 consecutive months
c. Mutual agreement between the parties
d. Impossibility to continue performing objective under this Agreement

Termination of this Agreement shall be only in accordance with the approval from the Myanmar Investment Commission.

Amending the agreement

17. This agreement shall not be amended without the written approval of both parties. However, the agreement may be amended by written approvals of both parties if the agreement is required to be

amended for any sound reason. Any amendment or addition of this agreement shall become effective only upon receiving approval form Myanmar Investment Commission .

Discovery of mineral resources

18. In case of unexpected discovery of mineral resources, jewelries, natural resources, gases, antiques on and in the land during lease period, immediate report shall be given to relevant organization of the Republic of the Union of Myanmar. These resources shall be property of the State which shall has right for excavation at any time.

Conservation of the Environment

19. In order not to pollute land, and the air and earth contacting the land and to prevent environmental damage from the activities of slaughtering, processing food, processing and distribution of meat, the Lessee shall adopt Environmental Management Plan (EMP) to Yangon City Development Committee and shall comply with the approved EMP plan. EMP shall include mitigation, remedy and Corporate Social Responsibility (CRS) plan in the case of occurring environmental, social and health damages to the people in the area. Implementation shall be carried out in accordance with existing laws, rules, procedures of the Republic of the Union of Myanmar. Environmental conservation shall be carried out in accordance with environmental laws, existing laws and regulations.

Right the back the possession of the Land

20. If the "Lessee" is not able to make investments specified in the agreement on the leased land, or business is not successful, such leased land shall not be used in any other way and the "Lessor" is entitled to take back the possession of the leased land. Furthermore, after the "Lessor" has sent a notice letter to "Lessee" to correct or comply with terms and conditions for the Lessee's failure to comply any of the terms and conditions included in this agreement, and if no correction is made by the Lessee within the period described in the notice letter, the "Lessor" is entitled to enter the buildings, factories, workshops and take the possession of them. Such entering and taking possession shall not deter the Lessor from the right to demand rental or to demand compensation for the damages from the "Lessee".

Settlement of Dispute

21. Any dispute arose related to this agreement shall be solved by negotiation with good-will to achieve agreement peacefully and if the dispute is not able to solve in that way, it shall be settled at the relevant court which has jurisdiction in accordance with existing laws.

Force Majeure

Force Majeure means acts of nature such as flood, storm, fire, earthquake and restrictive governmental laws or regulations, lack of rule of law and Law and Order Restoration, riot, wars, and similar events that is any event beyond the reasonable control of a party and which is unavoidable notwithstanding the reasonable care of the party affected.. The party affected by any such Force Majeure event which seeks to excuse its performance under this agreement or under

any of the provision hereof shall promptly notify within 14 (fourteen) days after the occurrence of such event to the other party advising the latter of the excuse and the steps it will take to complete such performance. A party seeking the excuse will be excused with the approval of the other party from such performance to the extent such performance is delayed or prevented provided that the party so affected shall use reasonable practical efforts to complete such performance. The responsibility of the party which encounters such event shall be suspended during such event. But such suspension shall not be lasted beyond reasonable period and the party who encounteres force majeure shall remove such event with as immediately as possible.

Return and Transfer of the leased land

22.

(a) When the lease period of the agreement has expired or the agreement is terminated, the "Lessee" shall transfer the leased land, buildings and fixtures attached to the "Lessor" in 30 days after the expiry of agreement without any consideration. If the Lessor request to vacate factory, building, fixtures on the land, the Lessee shall do so to restore the land to the original position. If Lessor has to vacate, the Lessor is entitled to be compensated with expenses incurred.

(b) Since the land is owned by State, land is subject to acquisition by the State when needed.

Addresses to send notices

23. Any notices or other communication to send or to be received shall be in Myanmar and shall send by postage or by email or by international mailing system to the address which had been given to the relevant party by the time the agreement is made.

	The Lessor		The Lessee
Name	U Min Aung	Name	Mr. Wirat Wongpornpakdee
Address	No. (420/450), City Hall, Maha Bandoola Road, Kyauktada township, Yangon	Address	No. 135, Pyay Road, 8 ½ Miles, Mayangone townhip, Yangon.
Phone No	………………………………	Phone No	………………………………
Fax No	………………………………	Fax No	………………………………

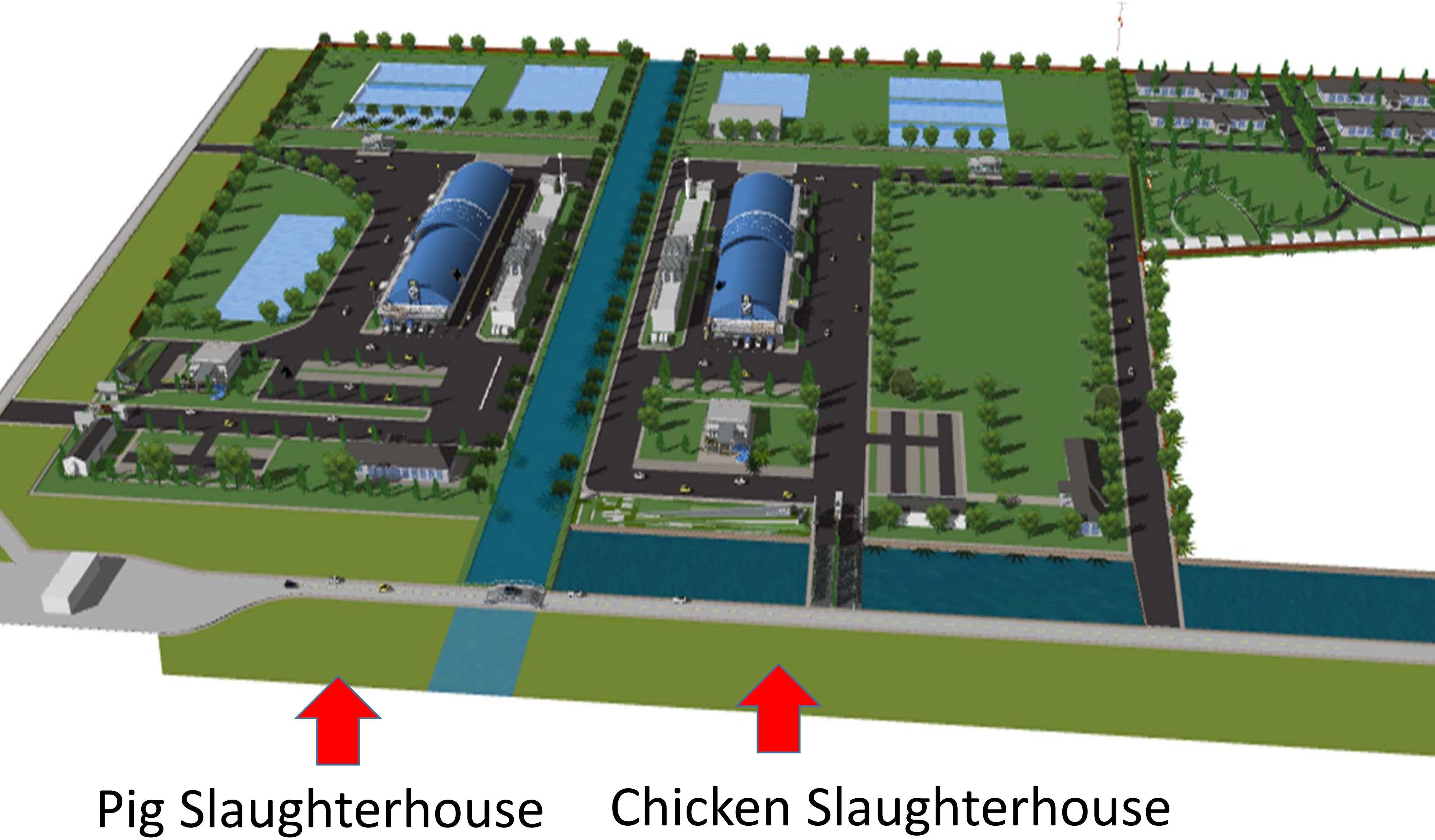
Miscellaneous

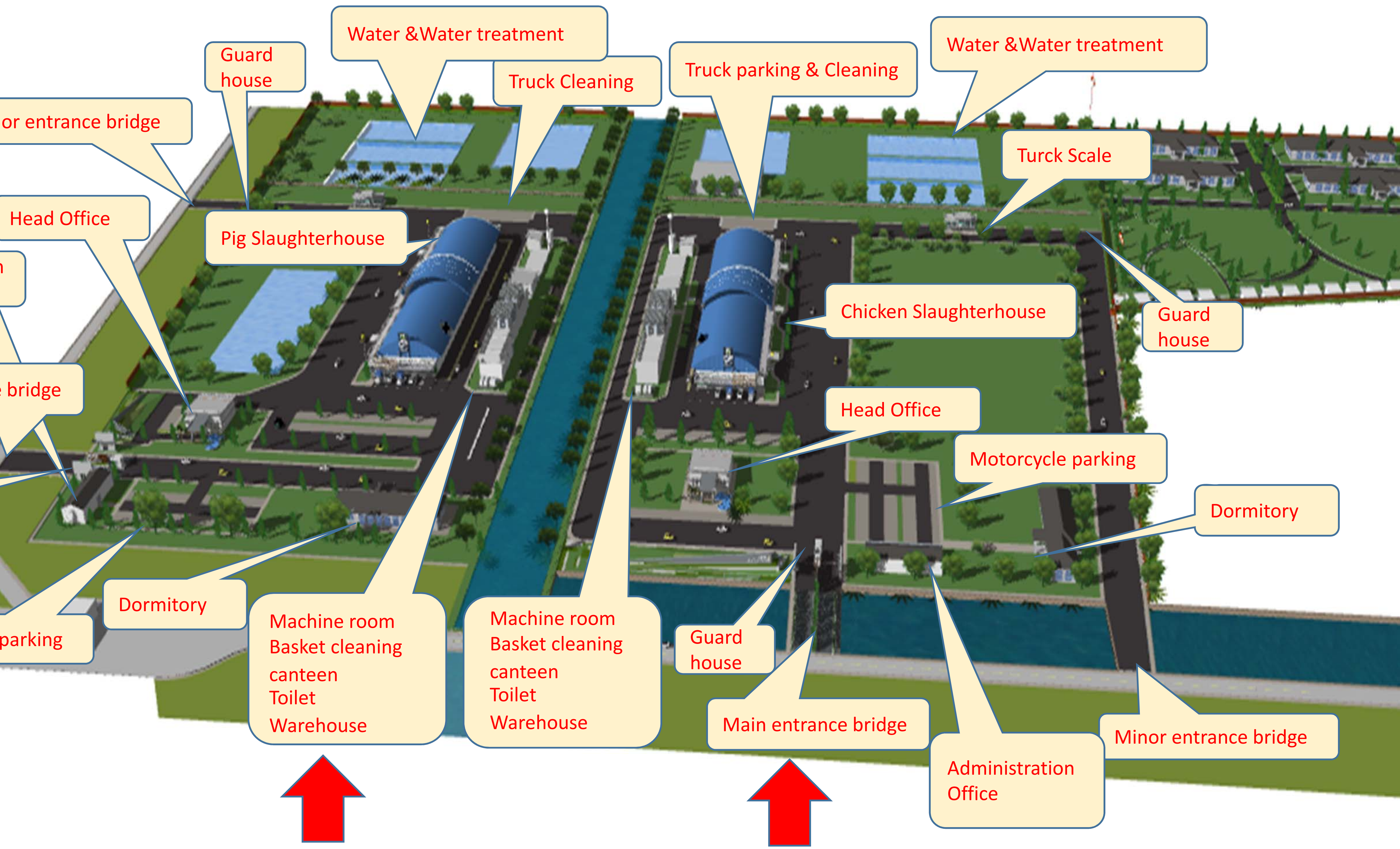
25. (a) This agreement shall be deemed to be entire agreement governing all the previous mutual consent, understanding, agreements.

(b) All the appendixes, forms, spreadsheets and maps of this agreement shall be integral parts of this agreement.

26. In witness whereof, both parties having understood and accept the terms and conditions stated above, sign, affix their seals, hereunder in the presence of the following witnesses on the abovementioned date ( ) day, month, 2019.

	The Lessor (for)		**The Lessee (for)**
Signature	U Min Aung	Signature	Mr. Wirat Wongpornpakdee
Name	No. (420/450), City Hall, Maha Bandoola Road, Kyauktada township, Yangon	Name	No. 135, Pyay Road, 8 ½ Miles, Mayangone townhip, Yangon.
Position	Deputy Director General	Position	……………………………….
Department	Production Departmnet	NRC no	……………………………….
		Address	……………………………….
	(Witness)		**(Witness)**
Signature	……………………………….	Signature	……………………………….
Name	……………………………….	Name	……………………………….
Position	……………………………….	Position	……………………………….
Department	……………………………….	Department	……………………………….

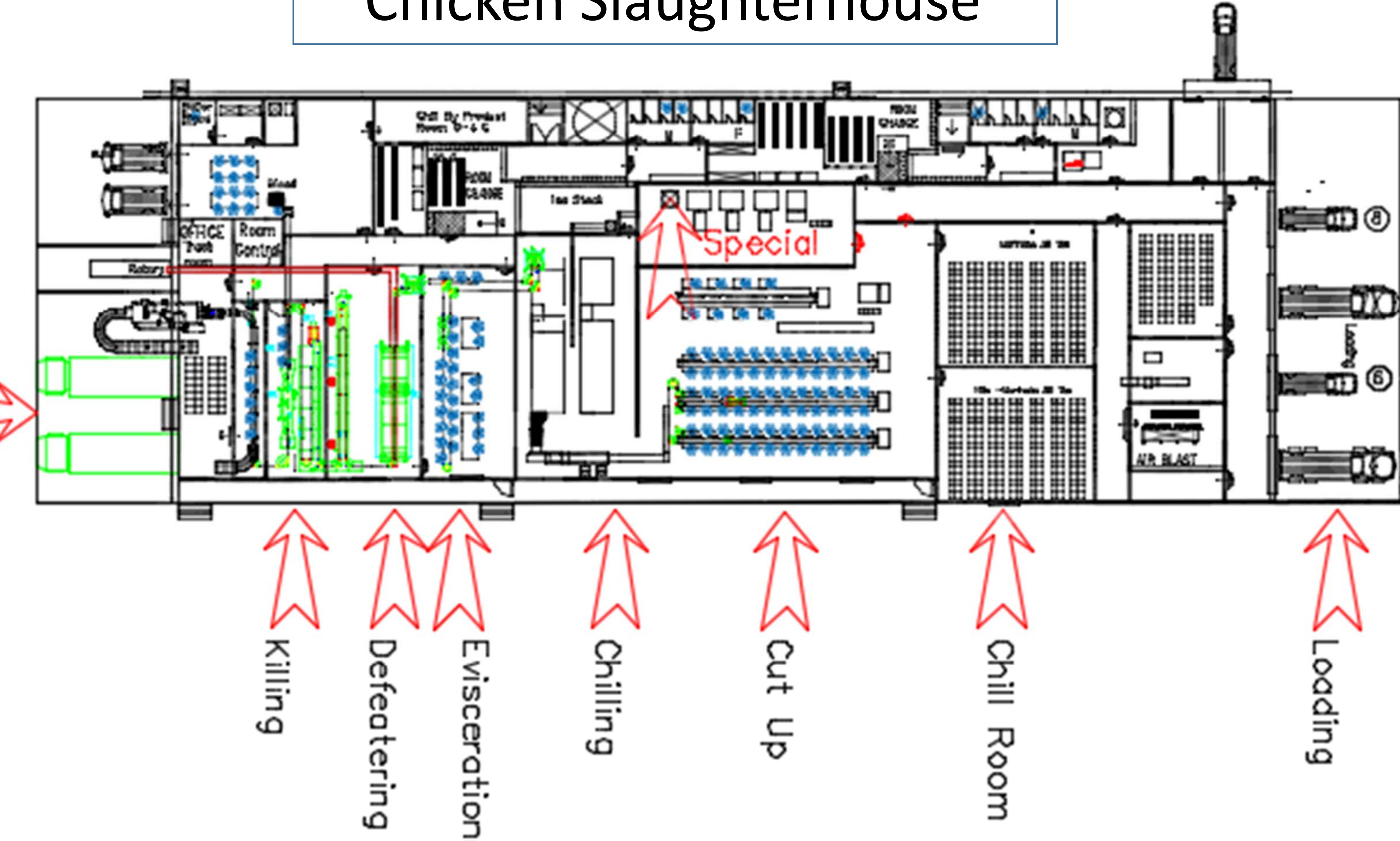

Pig Slaughterhouse
Chicken Slaughterhouse



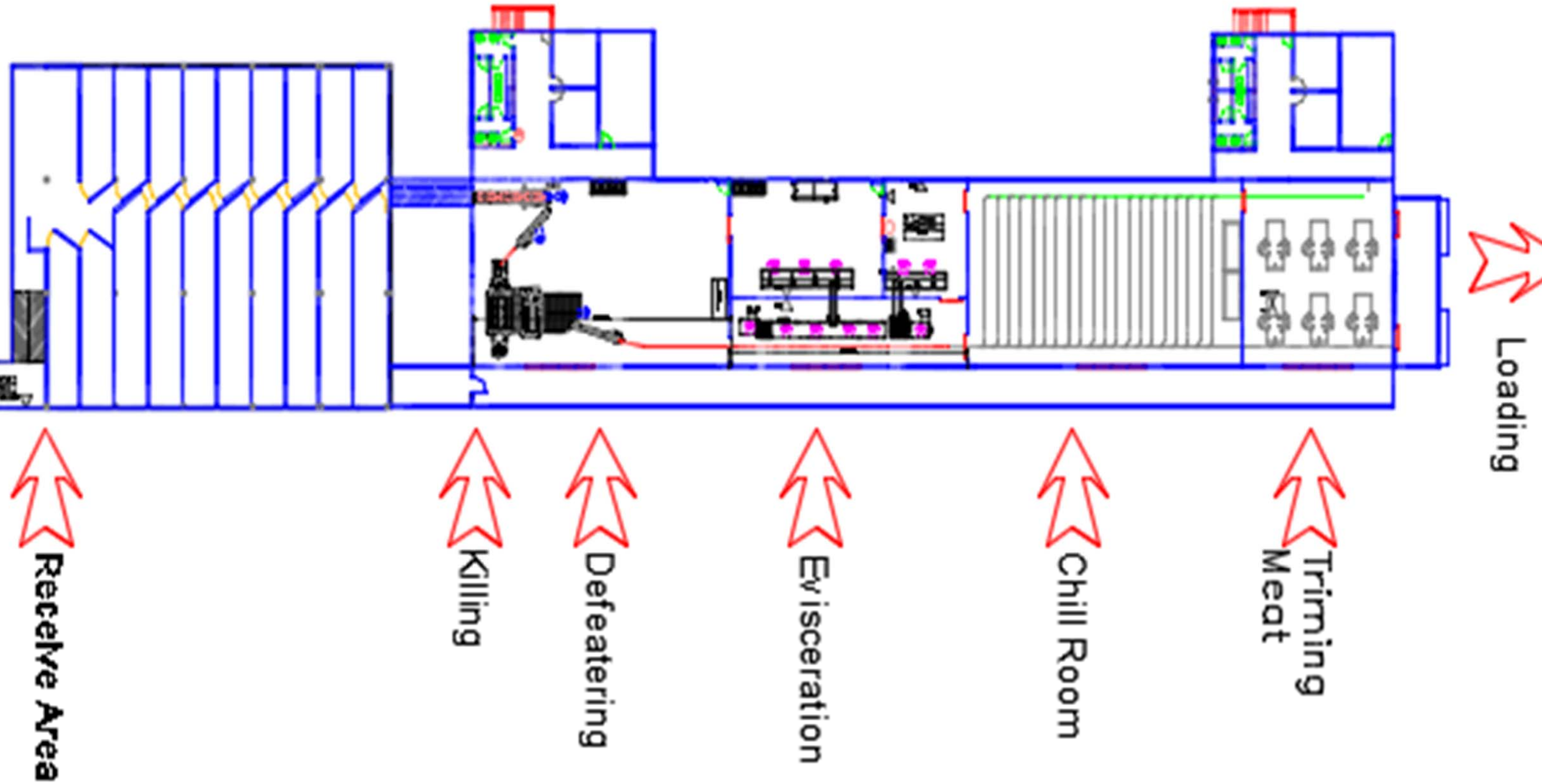
Pig Slaughterhouse

Chicken Slaughterhouse

Chicken Slaughterhouse



Pig Slaughterhouse



Chicken slaughter house

